

EXPERIENCE JAPAN IN NEW YORK CITY

# CHOPSTICKS

NEW YORK

1

JAN 2008  
vol. 009

FREE

## JAPANESE NEW YEAR

Dig into the most  
important festival  
in Japan



[WWW.CHOPSTICKSNY.COM](http://WWW.CHOPSTICKSNY.COM)

# Take advantage of our "Early Cupid" Special for Valentine's Day.



**We take pride in our specialty premium roses--fragrant and sophisticated, prized for the size and hardness of the bloom.**

We're taking 10% off all orders made by January 31 for Valentine's Day pick-up or delivery. We highly suggest ordering red roses early, as these are the first to sell out on Valentine's Day. We look forward to taking your orders. Please check our products and prices online or by phone. [www.TerryMayNY.com](http://www.TerryMayNY.com) 212-888-0303

**IT'S OUR BIGGEST SALE OF THE YEAR!**

**CLEARANCE ITEMS up to 70% OFF**  
**ALL FAUX FLORAL PIECES 20% OFF\***

\*Sale ends January 25, 2008



***#1 in Customer Satisfaction***

**Terry May Concept Flowers [www.TerryMayNY.com](http://www.TerryMayNY.com)**

**Inside the Citigroup Center Atrium, 1st Floor**

**153 East 53rd Street (bet Lexington & 3rd Avenue) Mon-Fri: 8:30am-7:30pm**

**Saturday: 10am-6pm Tel: 212-888-0303 [info@terrymayny.com](mailto:info@terrymayny.com)**



## CONTENTS

**President/CEO**  
Executive VP/Publisher  
**Manager**  
**Editor in Chief**  
**Co-Editor**  
**Editor**  
**Writer**  
  
**Photographers**  
**Art Director**  
**Assistant to the Publisher**  
**Sales/Publisher**

**Editor/Staff**  
Hiroaki Saito  
Tomoko Iwano  
Kazuo Kikuchi  
Riko Yoneda Iry  
Sara Suzuki  
Ken Kashi, Emily Kashi,  
Takako Matsunaga,  
Hideo Nakamura,  
Eiko Watanabe  
  
Akiko Nakamura, Louise Chan  
Toshiko Matsui  
Fukiko Ito  
Masahiko Kaga

**Cover** **Specials Column**  
www.chopsticksny.com  
chopsticksny.com



Published by Tsao Pao, Inc.  
219 West 11th St., New York, NY 10011-0001  
Tel: 212-432-1000 / Fax: 212-432-1008  
www.chopsticksny.com  
For Advertising Info: Tel: 212-432-1000 ext. 1002  
Email: info@chopsticksny.com  
Copyright 2008 Tsao Pao, Inc. All rights reserved. Reproduction without permission is strictly prohibited. Tsao Pao, Inc. is not responsible for any damage done to customers' cars, contents or things (CHOPSTICKS 85)

Printed by The New York Japan  
Newspaper in NY, NY Japan

### ON THE COVER

#### 2 PEOPLE MICHEL DELSOL

Michel Delsol, who has had full access to the backstage world of Kabuki, a traditional Japanese form of theater, talks about his experiences photographing renowned kabuki troupe Pleiades Nakamura-Ze and its leader, Kikuzaburo Nakamura, as well as his photographing philosophy.

#### 4 WHAT'S NEW?

- CAFE** Japanese Tea to Go!
- ENTERTAINMENT** "Shabeletter Kamirico"
- DRINK** Japanese Premium Beer Hits New York
- SHOP** Organic Fashion for Babies & Kids



### FEATURES

#### 6 JAPANESE NEW YEAR

Welcoming the New Year is the most important holiday activity for Japanese people. Osechi-Ryori, Otoshidama, Wanga-Ju... Dig into traditional ways of celebrating Japanese New Year.

#### 46 TRAVEL Japan is a Winter Wonderland

Even in the era of global warming, Japan still enjoys the distinctive four seasons and winter still thrives as the time for conventional winter sports. More and more foreign visitors come to Japanese ski resorts in recent years, looking for unique cultural experiences and activities and high-tech facilities.



© Nishio Nansenshi Sh. Awa

#### FOOD / DRINK / GROCERY

- 12 Restaurant Review
- 14 Restaurant Guide
- 25 Grocery & Sake Guide
- 28 Sake Column

#### LIFESTYLE

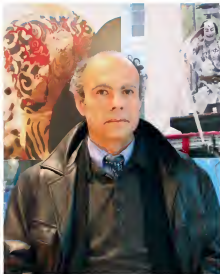
- 35 Focus: Kyokushin Karate
- 36 Focus: Togei (Ceramic)
- 37 Beauty / Health / School / Shop Guide

#### EVENT / ENTERTAINMENT / LEISURE

- 42 Exhibition / Performance
- 43 Lecture / Forum / Film / Festival
- 44 Events / Happenings

# WE DIDN'T NEED LANGUAGE.... THE WAY I PHOTOGRAPH SUBJECTS IS TO STAY VERY CLOSE WITH THEM MENTALLY AND PSYCHOLOGICALLY, LIKE FLOATING ON THE SAME BOAT

**MICHEL DELSOL**



Michel Delsol: Portrait photographer. Born in France, he moved to New York to study photography. After he graduated from Hunter College in New York, he worked with renowned portrait photographers, including Arnold Newman, before opening his own studio. While working as a commercial/portrait photographer, he devotes himself to three personal photography projects: Jews, Jews, and Jews.

*He is one of the few non-Japanese photographers who has had full access to the backstage world of Kabuki, a traditional Japanese form of theater. Here, Michel Delsol talks about his experience photographing renowned Kabuki troupe Minze Nakamura-Zu and its leader Kazuo Nakamura, as well as his photography philosophy.*

## How did you get involved in the project?

I first met Kazuo Nakamura in 2000. I was a guest at a temple in Kyoto. A Japanese director, Kazuo Nakamura, invited me there. He was rehearsing Kabuki. The Nakamura troupe was there. They were working until 11 o'clock at night in Minze Kabuki Theater in Kyoto. Afterwards, he came to the temple to rehearse Kabuki. I saw him there for the first time. We didn't really meet and talk—we just used hello. Then he came to New York in 2004. I invited him at one point to my photo studio to show him my portrait work because I needed to photograph his troupe. After seeing my work, he said that I could photograph them. But that was already at the end of his stay in New York in 2004, so I was invited to photograph his last two shows, and I was interested in photographing mostly the backstage because I wanted to know about the artist. Then when he came back in 2007, we had made an arrangement beforehand to photograph backstage as well as the rehearsals.

## It is very rare to be allowed backstage access.

### Did you have any trick to convince him?

No. I think I spoke for myself. I really wanted to photograph him—I really like his energy. I completely respect him as an artist. So for me as a photographer he is an amazing subject. This is my perspective. I can only guess why he gave me permission. Maybe he gave me permission because he thought I had a different perspective. I thought that was one of the reasons the first time. And for the second time, I guess he already saw the under world of 2006.

### Did you know a lot about Kabuki before?

No. I knew a little bit before I met him at the temple. After

that I read more about kabuki. I am not a kabuki expert. It's such a big field that I don't know how I would become a kabuki expert.

**So, Kamekuro himself affected you.**

Yes. Absolutely yes.

**What kind of spirit did you want to convey in your photographs by portraying Kabuki backstage?**

I want to portray more than the backstage of Kabuki. I want to portray the spirit of Kamekuro-san, his creative talent, his personality and his generosity. In 2007, he was on stage with his two sons, Kamekuro and Shichikuro, who share his talent and sense of life. I also think he is somebody who likes adventure. He is very open to the future. That's why he has tried new ways of Kabuki, using movie-grade directors like Kinoshita Kazuhiko and Nobuo Noda. I am attracted to people who want to find new ways of doing things. I think Kamekuro-san is like a free artist. It's interesting how they work, how they live. I do not know about his personal life. But when we were brought together through photography, it was very personal.

**Kabuki is a kind of new field to you then. Was it difficult for photographing?**

No. It's the same the way I take photographs. Actually, maybe I was petrified because Kamekuro-san gave me access to him. The way I photograph is just to stay very close mentally. I don't want to say emotionally, but psychologically just stay very close to my subject. So, it's like two things floating on the same wave.

**Without language?**

We speak English and some French. But no, we didn't need language. I think we communicated without language. So, it is not difficult to photograph. What I need to do as a photographer is to always concentrate on what I am doing. Focus all the time. It's enjoyable as a matter of fact. Once I could connect with him, it was like sailing on a surfboard. How close to be with the elements. That is to say a portrait photographer has to be in harmony with his subject, but also the moment and circumstances that we share. In this case, the circumstances are backstage and an unusual on-the-edge excitement and pressure before going on the stage—no mistake can happen. Not only me, but also everybody was focused, everybody had a job to do. I had to be very careful to be respectful of him and his co-workers, of the space that we shared. So I tried to be very, very respectful as much as I could understand.

**As a portrait photographer, you can control some of the settings, lighting, and angles. In this case, it was a documentary. How different was it?**

I have a photo studio, so when I do portraits, sometimes I use my studio, I control the background and the light, and I also control the time, the situation, and the setting but then I impress with my subject. I have seen that I want to do in my studio and start improvising: psychologically and esthetically. But when I photograph somebody, I like to go where they work. If he is a writer, I can see the alloy, writing table, old typewriter, bookshelves, and I can see books he reads. In that case, I find everything is revealing. My goal is to find something beautiful. My goal is to find the interesting part, and I think the interesting part is always beautiful. Real interest, that would be beautiful. The beauty that exists, that's what I think is the strongest.

**After visiting Japan 10 times, have you found any favorite place?**

I don't want to say I have a favorite because Tokyo and Kyoto are so different, and I like both of them because of what they are. But I've been to Kyoto 5 times. I always want to go the same temple. There is a monk who became my brother. It really happened the first visit. The monk, who's a few years older than me, speaks very little English. His wife speaks some English, though. But we, neither the first time became good friends. Then he invited me 4 times after that.

**When I travel, sometimes I find the place very familiar although I've never been there. Do you have that kind of spiritual experience?**

Yes, in Kyoto, I have felt I've been there before, like maybe 500 years ago.

**Do you see why?**

I don't understand why, but I knew the one temple that I was visiting was doing something—maybe war lords were fighting. I thought I was a very peaceful person at the time. But there was a lot of fighting around me. I don't really personally believe in before-life or after-life but that's the experience I had. I knew people were fighting there. And I knew I was trying to keep peace.

—Interview by Noriko Kamura

\*Mr. Debut's works on Hiroshi Nakamura-Za are exhibited at Goshogaya Kaikan (Jr. Sr. and 6th Ave.) from December 20th to January 1th.

## Kabuki

Kabuki is a highly stylized, athletic form of theater in Japan that originated in the early 17th century, right after the long period of war ended. The word "kabuki" comes from "kabuku," meaning "to be enjoyable." It attracted a mass audience since people were eager to watch something new after the long years of war. Kabuki developed in the Edo period (1600-1868) as pop culture grew. At first it employed only dance and music like a revue, but later it acquired other elements such as dramatic narrative, a new storytelling style, and is unique stage art. Many of the classical numbers originated during this period.

## Hiroshi Nakamura-Za

Hiroshi Nakamura-Za, led by kabuki actor Kamekuro Nakamura XVII, is one of the most famous Kabuki theater troupes in Japan. It toured the U.S. in 2004 and 2007 and it gave stunning performances at New York's Lincoln Center.



## Café

## Japanese Tea To Go!

Have you ever been yearning for a freshly steeped cup of green tea but don't have the time (or the money) to visit a fancy tea room? Take yourself to **Taifu**, a new tea and sweets shop in midtown Manhattan. Located on the ground floor of the Doubletree Metropolitan Hotel, Taifu is an oasis of calm on East 51st Street. Warm and welcoming, the small shop is the first American outpost of Taifu, an Osaka-based company that has been in the tea business for over 150 years, and features a variety of green teas and delicious tea-based sweets. The friendly employees make each cup of tea to order, and you can either sit on the very comfortable chairs or take it to go. Taifu offers sencha (the green tea most common in America) but also has the more unusual hojicha (roasted and lower in caffeine), gonomicha (rich in vitamins B and E), and the emperor of green teas, matcha (made from ground tea leaves and used in Japanese tea ceremonies). If you're craving sweets, be sure to try the delicious doricha (mochi filled with various tea flavors and cream), tea-infused churros, green-tea flavored chocolates, or matcha tofu pudding. Taifu also offers a variety of sweeter green tea beverages, including an ice cream float like it. If you're feeling generous, consider giving one of Taifu's attractive tea and sweets gift



baskets. Whether you're looking for green tea on the go or a quiet afternoon rest, Taifu is sure to please!

**TAIFU**  
585 Lexington Ave. (51st St./bet. 3rd & Lexington Aves.)  
Tel: 212-940-1318 [www.taifutea.com](http://www.taifutea.com)  
Mon-Sat 10am-6pm

## From Japan

Shabeletter Kamireco:  
Send your greetings (and your voice!)

Have you ever been torn between calling and writing a letter? Now, thanks to a new Japanese invention, the **Shabeletter Kamireco**, you can do both! The Shabeletter Kamireco, which gets its name from combining "shabe" (to talk) with "letter" and "kame" (paper) with "reco" (record), is a postcard that records and plays your voice or any other sound—a baby bawling, birds chirping, your dog barking—you choose to record.

Invented by **Toppan Forms Co., Ltd.** about three years ago, the Shabeletter Kamireco is a 0.1mm-thin audio paper that was initially only for corporate use. It won the Nikkei Best Product award in 2004 and has recently become available to the general public. The audio paper has a built-in IC recording device, a speaker, and a battery and allows for up to 2.5 seconds of recording time. You simply hit the "record" button to record your voice and push "play" to hear the message. The message can be played 50–100 times depending on its length. The audio paper is thin enough to be placed inside



\*Sales route to the US market is currently in the process of setting up.  
For more information of Shabeletter Kamireco,  
go to the website of Toppan Forms Co., Ltd. <http://tdf.toppan.co.jp/en/japanese/>

a greeting card, making it the perfect addition to a holiday card or special invitation. The Shabeletter Kamireco set comes with a sheet of audio paper, three labels, and an envelope and costs 1,280 yen (about \$10).

Less fleeting than a phone call and more intimate than an email, the Shabeletter Kamireco is the ultimate in personal correspondence, carrying your voice and sentiments to family and friends far away.

☛ Drink / Restaurant

## Japanese Premium Beer Hits New York

The global market for premium beer shows strong growth in the past few years. The U.S. is not an exception. These days, beer consumption trend goes toward quality rather than quantity, and craft beer from local microbreweries and seasonal beer get more and more popular. In the early 2008, **Sapporo**, one of the biggest Japanese beer breweries, will re-introduce their premium beer, **YEBISU** in the U.S. market. This has been thought for years since Sapporo U.S.A. stopped importing YEBISU from Japan since 2002. Actually YEBISU is a household word in Japan, so the introduction of the beer to the U.S. market has already created a buzz among Japanese community in New York. Brewed in German style, using carefully selected aroma hops from Bayern, Germany, the beer is aged longer than usual without using any auxiliary materials to produce exquisite taste. This 100% malt premium beer boasts of pleasant bitterness and clear aftertaste. The rich flavor of YEBISU goes well with Western style food, of course, but it would be best tasted with Japanese dishes. Japanese restaurants like *Sushi Dai*, *Seachino*, and *Shochu Bar Hatchino* in New York City will carry it. Enjoy the pairing of quality drink and food.

### Restaurants which carry YEBISU

#### Sushi Dai

18 E. 49th St., TEL: 212-250-2100 (Midtown Avenue location)  
123 W. 49th St., TEL: 212-254-3800 (49th Avenue location)

#### Seachino

141 E. 43rd St., TEL: 212-257-4188

#### Shochu Bar Hatchino

210 E. 49th St., TEL: 212-485-6235

### Sapporo U.S.A., Inc.

11 E. 49th St., Suite 1710  
New York, NY 10017  
TEL: 212-602-0795  
[www.sapporo-usa.com](http://www.sapporo-usa.com)



☛ Shop

## Organic Fashion for Babies & Kids

The image of the "good old days" in America is something Japanese people adore, and, strangely, it evokes a sense of nostalgia. This mysterious connection is exemplified in children's fashion. **Sense of Wonder**, a select shop for babies and children in Ohtesanda (Tokyo's Fashion ground zero) has just opened its first U.S. store in SoHo. The shop features four brands: *Sense of Wonder*, *Love & Peace & Money*, *Baby*, and *Baby Cheer*. Each brand has its own unique concept. *Sense of Wonder* uses a nature motif and focuses on basics; *Love & Peace & Money* is created with fashion-conscious kids in mind; *Baby* embodies the style of America in the 50s; and *Baby Cheer* emphasizes kids' curiosity in fashion. Although they all take different approaches, each line shares a certain theme: organic. Mitsuru Sakamoto, manager of *Sense of Wonder*, says, "Most of our clothes are made of organic cotton, which is safe for even sensitive baby skin. Also, it's comfortable to wear." With its abundant sunlight and wooden interior, the store itself creates a natural environment. Customers can sleep in a cozy atmosphere as though they have traveled back in time to America's "good old days." Step into the wonder of Japanese children's fashion – you'll be sure to find an item that brings a smile to your loved one.



### Sense of Wonder

136 Spring St.  
One Sullivan & Thompson St.  
New York, NY 10013  
TEL: 212-349-0944  
[www.sow-usa.com](http://www.sow-usa.com)

# JAPANESE NEW YEAR

## DIG INTO JAPAN'S MOST IMPORTANT FESTIVAL



Welcoming the New Year is the most important holiday activity for Japanese people. In order to celebrate the New Year in a fresh mood, people clean their houses, settle unfinished business, and tie up any other loose ends. At the same time, people are busy decorating their homes and cooking special food in preparation for the New Year's celebrations. So, technically, New Year's Eve is the busiest day of the year for Japanese people. Once everything is done, they listen to *Joya-no-kane* (the watch-night bell) at midnight and welcome the New Year quietly.

Although the custom of celebrating the arrival of the New Year in Japan has been around for a long, long time, Japanese people started celebrating January 1st as New Year's Day only about 130 years ago, when Japan adopted the Gregorian calendar after the Meiji Restoration.

People usually spend the early morning of New Year's Day with family, eating *Gaeshi-Iyasai*, a special celebration food, and drinking *Ozori*, a special sake with herbs. People receive *Nenga-Ju*, New Year's postcards, and kids are given *Obushidama*, celebration money. Recently, people have even started shopping on the morning of New Year's Day. The New Year holiday is actually one of the most productive periods

for retail stores.

### Key words to understand Japanese New Year

#### Kidomatsu / Shimekazari / Kaganimochi

These are the basic New Year's decorations. *Kidomatsu*, a pine tree decoration, is placed on the gate or entrance of a house to welcome *Toshiko*,



the deity of the coming year. *Shimekazari*, a rope made of rice straw, serves to drive evil in sacred areas. Japanese pound rice in late December to make *Kaganimochi*, round rice cakes to offer to the deity.

\*Most of the grocery stores in New York area carry Japanese New Year's decorations. Please see the list of grocery store on page 35.

#### Nenga-Ju

Japanese customarily send New Year's Day postcards, *Nengajyu*, to their friends and relatives. This is similar to the Western custom during the Christmas holiday. In Japan, however, it is important that *Nengajyu* are delivered on January 1st. People use specific kinds

of postcards or write "nenga" on the front so that Japan Post's officers can separate them from regular postcards and deliver them on January 1st. Japan Post guarantees to deliver *Nengajyu* on the first of January if they are posted within a certain time limit, usually around mid-December. Since New Year's Day is the busiest day for Japan Post, it hires part-time workers to help deliver *Nengajyu*. Although E-cards are becoming increasingly popular, Japanese people still keep this custom of sending their New Year's greetings via mail.

#### "Akemashite Omedeto (Gaijinmochi)"

When Japanese people welcome the New Year, they use these celebratory words. It literally means "I express to you on the dawn." This phrase is often used in the greetings of *Nenga-Ju*. If you want to be more polite, add "ganmou" at the end. Nowadays, younger people tend to use the shortened, more casual "Ake-Ome."

#### Hatsunode

This is the first shrine visit of the New Year. Many people take part in *Hatsunode* during *Sengajo* (the first three days of the New Year). People pray for their health and luck and buy *Omamori* (good-luck charms), *Hanaya* (charm arrows), *Gogurumi*



(pomegranate), and Komeshi (dumpling rakes). The most popular shimes in Japan are *Moyu Jageu* in Tokyo, *Montoya-Somayag* in Chiba, *Kanazawa-Osake* in Kanagawa, and *Fushimi-Isoi Tsukue* in Kyoto. Each of them has almost 3 million visitors during the New Year's holiday.

#### Oochidoriwa

This is what young kids crave during the New Year's holiday. In Japan, people have a custom of giving pocket money to children during this period. The amount varies depending on the family and the age of the child. Oochidoriwa is handed out in a small envelope called a "pochibikuro."



#### Takekago / Koma-Mawashi / Fukusawari / Hanetsuki

Takekago (Kite-flying), Koma-Mawashi (Spin-ning), Fukusawari (Prize Game), and Hanetsuki (Badminton with a wooden paddle called a "kogatana") are the games Japanese people traditionally enjoy during the New Year's holiday, although people often prefer to go shopping, sing karaoke, or attend New Year's parties these days.



#### Kakikore

Kakikore is the first calligraphy of the year. Traditionally, people write lucky words or poems. It is not common to do this at home, but schools often have a Kakikore contest.

#### Hatsuyume

In Japan, it is believed that the first dream you have in the new year foretells the luck you will have in the ensuing year. People don't consider the night from December 31 to January 1st as the first night but rather the night from January 1st to the 2nd. It is considered to be particularly auspicious to



## OSECHI-RYORI

It is a Japanese tradition to eat Osechi-Ryori throughout the New Year's holiday (until January 3rd). Osechi-Ryori is traditionally served in layers of lacquer boxes, Jubako, to bring "layers of luck." The dishes include *Kikunoseki* (Edo Crab), *Kumamame* (Simmered Black Beans), *Daikenchirashi* (Salted Sweet Onions), *Kankoban* (Marbled Sweet Potato with Sweet Chestnut), *Kigumori* (Stuffed Radish), *Tanuki* (Candied Oiled Squirrel), *Momoso* (Pickled Goshoun Potatoes and Carrots), *Amemiso* (Simmered Vegetables), *Kanuroko* (Marinated Roast), *Ebisomaki-musubi* (Salmon Steamed Skimping), *Red and White Kanabishi* (Fish-Cake), and *Ten no shirayuki* (Salted Sea Bream). Each dish in Osechi-Ryori has a symbolic meaning; the dishes usually promote good health, fertility, longevity, good harvest, or happiness. People are supposed to finish cooking Osechi-dishes by New Year's Eve so that they can spend the New Year's holiday without cooking. The taste of the dishes is usually strong-sweet, sour, salty, or drink—because they have to keep for several days. These days, people are more conscious of using time efficiently, so they tend to buy ready-made Osechi dishes available at stores and restaurants in Japan. People also do not really follow the strict rules of Osechi as much as they once did but rather create their own ways of preparing and enjoying the foods of the New Year.

#### Restaurants you can enjoy Eri-in style

##### Osechi-Ryori in New Year's holiday

\*The number is limited and pre-orders is required. Call to each restaurant for details.

#### Nippori

115-1, Shiba-Ko, New York, NY 10022 TEL: 212-648-5941

#### Babai

55 Park Ave., New York, NY 10026  
(Japanese of Edo-Style House) TEL: 212-685-7101

#### Boston's Place

75 Thompson St., New York, NY 10012 TEL: 212-425-0801

#### Kai on West 4th

117 W. 46 St., New York, NY 10018 TEL: 212-583-5448

#### Chiyono

325 E. 5th St., New York, NY 10002 TEL: 212-475-9584  
(Open from January 1st)

#### Enjo

508 Broadway Ave., Café Place, NY 10014  
TEL: 212-228-8444

#### Mizukichiro

565 River Rd., Edgewater, NJ 07020 TEL: 201-445-9458



design of Mount Fuji, a hawk, or an eggplant.

#### O-Zoni

This soup meal is eaten during the New Year's holiday along with the traditional Osechi-Ryori (see details in the box above). It usually contains mochi (rice cake) and vegetables. There are millions of styles from region to region and family to family. Some people use clear soup, others use miso-soup. Some use round mochi, others use rectangular mochi.



## ETO

The calendar of Jikim (30 symbols) and Jikanetsu (12 symbols) for the 12 zodiac signs) and it is used for indexing the year month and date. It is said that the prototype of this calendar was created in China in the age of Yin (14-1100), and Japan adapted the calendar about 1,200 years ago. One of the 12 Chinese zodiac symbols, represented by different animals, is applied to each year. Although this typical calendar is obsolete in Japan, Jikanetsu is revived in December and January because Japanese people often draw this symbol on Bishu-Ju, the New Year's postcards. The eto animal for year 2008 is the mouse.





*Warmest thoughts and  
best wishes for  
a Happy New Year.*



**ANA**

A NIPPON AIRWAYS COMPANY

THE LAUNCH CUSTOMER  
FOR THE 787

1-800-271-ANA / [www.fly-ana.com](http://www.fly-ana.com)

**Wishing you and those you love  
all the good fortunes of life, health,  
happiness and peace  
throughout the New Year.**

Japanese have believed that deities dwell in all elements and forces of nature since the ancient times. ISF is a sanctuary where one can experience his or her relationship with deities through traditional ceremonies and music.

We wish you a fulfilling year with pure heart and upright spirit

—Rev. Nobuya Otagaki

**International Shinto Foundation**

300 W. 56th Street Suite 20-B

TEL: 212-686-9117

[www.shinto.org/isf](http://www.shinto.org/isf)



*With warmest thoughts of  
best wishes for a Happy Holiday Season  
and a prosperous New Year!*

Asiana Foods International has always been committed to helping to provide a quality dining experience. With a menu of diverse seafood products ranging from the traditional to the exotic, meeting our customer's needs is our first priority. We thank all of our clients for your tremendous support and feedback and wish you a happy and prosperous new year!

—Etsuko Tanaka, President & CEO



Asiana Foods International, Inc., U.S.A.  
New York Branch  
20 Murray Hill Parkway, #130 First Building, NY 10013  
TEL: 201-372-1112 / [www.asianfoods.com](http://www.asianfoods.com)

## Season's Greetings and Best Wishes for the New Year

It is my pleasure to offer New Year's Greetings to the Chopticks NY readers. As North America's single largest publisher of high quality content about Japan for an English-speaking audience, Japan Society continues to celebrate its centennial anniversary through spring 2004 with numerous programs in the areas of business, education, public policy, visual and performing arts, and language instruction. We look forward to seeing you soon at Japan Society.

—Richard J. Wood, President

### UPCOMING EVENTS

- 1/11 & 12 Contemporary Screen Exchanges Presents Japan's First Film Symposium After
- 1/18 Art Handbooks at (New York) 1/18
- 1/23 Artists and Writers: New Year Japan's Poets at (New York) 1/23
- 1/30 CENTENNIAL SPECIALS: JAPANESE FILMS on at (New York) 1/30
- 2/5 CENTENNIAL SPECIALS: JAPANESE FILMS on at (New York) 2/5

**JAPAN 100**  
SOCIETY

337 E. 40th St. New York, NY 10017  
TEL: 212-632-1155  
[www.japan100.org](http://www.japan100.org)

*Wishing you and your loved ones peace,  
health, happiness, and prosperity  
in the coming New Year.*

"Korea's goal is to offer products to  
inspire and enhance our customer's  
cuisine and creativity. Our  
showroom is filled with exquisite  
knives and tableware that express  
our passion for Japanese tradition  
and culture."

—Saeon Kawanishi, President



**Korea Japanese Trading Corp**  
53 Weston Street, New York, NY 10003  
TEL: 800 626 2122, 212 552 7821  
[www.kjtc.com](http://www.kjtc.com)  
[www.japanese-knife.com](http://www.japanese-knife.com)



Peace on earth  
and best wishes  
throughout the New Year



### OKONOMIYAKI as Japan's proudest food!

Our goal at Otafuku Foods is to spread wellness and  
happiness in the world with Otafuku since We deliver the  
flavors of Japanese food through Okonomi-  
yaki, Yakisoba, and Takoyaki. Enjoy  
your family gatherings with Otafuku  
sauce.



**Otafuku Foods Inc**  
277 Nix Street, Arcadia, #1206  
Torrance, CA 90501  
TEL: 310 787 8808  
[www.otafukufoods.com](http://www.otafukufoods.com)



*A Happy New Year!*

MAY ALL BEINGS BE HAPPY,  
WELL AND PEACEFUL!

—REV. T. KINOSHITA NAKAGAKI



**New York Buddhist Church**  
331-332 Riverside Drive 9W 115th St  
New York, NY 10025  
TEL: 212-675-0303  
[www.newyorkbuddhistchurch.org](http://www.newyorkbuddhistchurch.org)



### WISHING YOU A HAPPY NEW YEAR ... AND BEER "YEBISU" !!

We would like to thank our customers  
for the patronage in Sapporo products.  
This year, due to high demand, we are  
returning YEBISU Beer to the NY  
market. We hope you enjoy it. All of us  
at Sapporo U.S.A. will continue working  
to become one of the most beloved  
beverage producers in the U.S.

—Keith Kiguro, Sales Manager



11 E 44th Street, Suite 1710,  
New York, NY 10017  
212-682-9165 ext 404  
[www.sapporouzsa.com](http://www.sapporouzsa.com)



## Wishing you a Prosperous and Healthy New Year

Sato Pharmaceutical offers safe and high quality OTC medications produced in Japan. We carry Yunque the energy drink as well as a wide variety of OTC medicines such as cold medicines, eye drops, thermal patches and much more.

—Yoshiharu Nose, Operations Manager



**SATO PHARMACEUTICAL, INC.**  
30551 East St. Suite 3  
San Jose, CA 95053  
TEL: 310-793-9509  
FAX: 310-793-9519  
[www.sato-pharmaceutical.com](http://www.sato-pharmaceutical.com)  
[sato\\_nose@earthlink.net](mailto:sato_nose@earthlink.net)



## Best Wishes for a Happy New Year



**The Nippon Club, Inc.**  
145 W 57th St. New York, NY 10019  
TEL: 212-586-2223  
[www.nipponclub.org](http://www.nipponclub.org)

## Best Wishes for a Happy New Year

We wish you happy holidays and look forward  
to treating you at The Kitano New York.



**The Kitano New York**  
65 Park Avenue at 56th Street, New York, NY 10016  
Tel: 212-603-7000 Fax: 212-623-7100  
[www.kitano.com](http://www.kitano.com)

*"Service is as much a part of Japanese Culture as sushi.  
Enjoy both at the Kitano."*

## Wishing you a Happy New Year



Kaiseki is a distinctive and  
delicate cuisine with roots in  
Zen Buddhism and the  
traditional Japanese tea  
ceremony. Enjoy an authentic  
Japanese dining experience...  
this year at the Kitano New  
York's Hakuhei Japanese  
restaurant.



**The Hakuhei Japanese Restaurant**  
65 Park Avenue at 56th Street, New York, NY 10016  
Tel: 212-603-7111 • [www.kitano.com/hakuhei/least](http://www.kitano.com/hakuhei/least)  
Lunch: 11:45am-2:00pm Dinner: 6pm-10pm

# FOOD DRINK GROCERY

## RESTAURANT REVIEW

TORI SHIN / TODAI / TOKU / YAKINIKU JU JU

## CONVERSATION WITH SAKE SOMMELIER

RICK SMITH & HIROKO FURUKAWA OF SAKAYA

## LISTINGS

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE



## YAKITORI

## TORI SHIN

103 1st Ave., (bet. 6th & 7th Sts.) New York, NY 10003  
TEL: 212-312-8108

Mon-Wed: 5:30pm-11pm Thu-Sat: 5:30pm-Midnight

Hidden on a remote stretch of First Avenue, with an all-black interior lit by pools of smoky light, **Tori Shin** feels like a secret society. And in a way it is. Quite simply, it's the best yekiten restaurant in New York City and if you do things right, it's also the most authentic. So sit at the bar, put yourself in the hands of chef Koichi Iwase and order the omakase menu. Then order some shochu (sake is Westerners-only here) and let him guide you through exciting tasting menus: Yakitori, grilled chicken-on bamboo skewers, is street food in Japan, but Tori Shin, popular yakitori house in Tokyo, elevates it to an art form. The omakase menu consists of an appetizer, ten skewers, and a kobachi (small bowl), with the appetizer and the kobachi changing monthly. It all sounds simple, but this kind of simplicity takes a lot of work. The chicken is free-range and organic, from a farm in Pennsylvania,

and even the charcoal is binchotan (white charcoal) ground for the high temperature at which it burns and imported from Japan. Binchotan radiates more infrared heat than regular charcoal, warming the food from the inside out; exactly the way Tori Shin's transcendent simplicity will warm your soul.



## APPETIZERS AND KOBACHIS OF JANUARY SPECIAL



Blackstone from top left: Chicken Partridge, Chicken and lobster chik with egg yolk-vinegar, Seasonal vegetables from Kyoto soaked in Sake broth. Chicken roll with burdock. Chinese style Chicken salad. They will be served part of Omakase Course (\$92) in January.

The most popular dish among Japanese customers **BEST 3!**

- 1 Liver skewer (\$4) 2 Soft-shell skewer (\$4) 3 Teriyaki Chicken Wing (\$4)

\*A tax can be included after 10pm

## SUSHI &amp; SEAFOOD BUFFET

## Todai

4 E. 33rd St. (bet. 5th & Madison Ave.) New York, NY 10017  
TEL: 212-255-1385 www.todai.com Lunch: Mon-Thu: 11:30am-2:30pm Fri-Sun:  
11:30am-3pm Dinner: Mon-Wed: 5pm-10pm Fri & Sat: 5:30pm-10pm, Sun: 5pm-9pm

If you think Japanese food comes in small portions, you must visit **Todai** in Koreatown. It opened its doors in 1985 and is now one of the most popular Japanese food franchises with 23 outlets in the U.S. as well as in Hong Kong and Seoul. Known for its upscale All-You-Can-Eat seafood and barbecue buffet, Todai has become the quintessential destination for Japanese food lovers. The concept has proven so popular that diners line up outside even on weekdays. Especially in the evening, 200 or so tables spread over two floors pack up to 800 diners. The cold buffet boasts 20 kinds of sushi rolls, 18 nigiri, and 14 gunkan rolls (round sushi wrapped with seaweed and topped with ingredients) along with 4 types of sashimi and 25 different salads. The hot estate salad offers 27 dishes such as tempura, kalbi barbecue beef, platter skewers and soup. Don't stuff yourself before you get to the dessert table because it comes a wide selection of cakes as well as pies, tarts and fresh fruits. Fresh seafood at extremely reasonable prices attracts patrons of all ages and races. Todai is a family friendly establishment that offers a variety of discounts for children under 12 years of age with some restrictions.



## ALL-YOU-CAN-EAT-BUFFET



The seafood-based Japanese buffet costs adults \$11.95 for lunch on weekdays, \$13.95 on weekends, \$25.95 for dinner from Monday to Thursday, and \$27.95 from Friday to Sunday. Drinks not included.

The most popular dishes among Japanese customers **BEST 3!**

- 1 Honey Soy Braised Beef 2 Slow Braised Beef with Korean Garlic Sauce 3 Fresh Blue Crab Oyster and Lang Island Top Maki Cook

## MODERN ASIAN

## TOKU

Americana Manhasset 290 12 Northern Blvd., Manhasset, NY 11030  
 Tel. 516-827-1288 (9:00a.m.) www.tokumodern.com

Mon-Thu 12pm-11pm; Fri, Sat 12pm-12am; Sun 12pm-10pm Reservations recommended

Located in Americana Manhasset, one of the most innovative shopping malls lined with high-end stores in Long Island, **Toku** has been the talk of the town since its opening this summer. The newest restaurant in the Polk restaurant group, founded by restaurateurs Gaila and George Polk, has a chic and smart atmosphere with sophisticated architecture like no other. A private dining room with a large Buddha sculpture in the rear is a perfect space for a holiday party and special occasion for up to 40 people. Executive chef Tama Kobayashi, who has a wealth of experience at notable restaurants and hotels for over 26 years, says that the concept of modern Asian cuisine is straightforward. Indeed, the combination of ingredients is simple, but each dish gives subtlety with pleasant impact. Try the *Labster Taco* or *Sakebon Teraki* as a starter to go along with more than 100 sake selections. Shrimp "XO" Platter's also

a good choice to satisfy your appetite and to share with your companion. The combination of unique flavored pineapple juice, spicy sweet-and-sour pineapple chip and simple fried rice is an eye-opener. Here at Toku, guests are promised to enjoy themselves to the fullest.



## SHRIMP "XO" PLAT



The extraordinary combination of shrimp that has seasoned with XO spray of chili, unique flavored pineapple juice, the foam, and a spicy pineapple chip on the side add a kick to the flavor of fried rice. (11)

The most popular dish among Japanese customers **BEST 3!**

- ① Labster Taco (5/4) ② Teriyaki Skeders (10/10) ③ Banana Waffle Dessert (10/10)

## JAPANESE BBQ

## Yakiniku Ju Ju

157 E. 29th St. (at 3rd Ave.) Longwood Plaza, New York, NY 10016  
 Tel. 212-344-1800

Sun-Thu 5:30pm-10:30pm; Fri, Sat 5:30pm-1am

Tabletop grill is the perfect environment for a casual, friendly dinner. Self-cooking at the table center generates lively conversation among friends, colleagues and families. **Yakiniku Ju Ju** is a cozy place perfect for group dinners. As the name implies — "Ju Ju" is the Japanese expression for the sound of grilling meat — this restaurant specializes in yakiniku, Japanese barbecue, and other tabletop grilling style Japanese food such as shabu-shabu and sashigyo. Each menu is available in combinations among short-rib, sirloin, lamb, chicken, pork and liver for meat, and special house-made barbecue sauce that takes a few-day slow process of more than ten seasoning ingredients. Their top-seller is all-you-can-eat yakiniku platters, which is available everyday except for Friday and Saturday. With the same meat selections from the usual combo platters, customers take hours for eating, drinking, chatting and laughing. Onions are also important at the grill. Beer and Japanese sake are the best match for yakiniku, but wine sells well — particularly for seafood dishes and shabu-shabu parties. If you are not in a big group, their Kani and Japanese appetizers and side dishes are as good as their grill menus.



## ALL YOU CAN EAT BAKINIKU PLATTER



Grilled ingredients are served on a large platter and customers cook on the grill at their table at their own pace.

The most popular dish among Japanese customers **BEST 3!**

- ① All-You-Can-Eat Bakiniku Platter (5/4) ② Shabu Shabu Combo (10/10) ③ Sashimono (10/10)







**CHINA**  
150 West 24th Street  
Lower Level & 2nd Ave.  
212.779.1100

**MIDTOWN**  
22 West 44th Street  
Lower Level & 2nd Ave.  
212.203.7717

**YALUDE**  
100 Avenue Street  
at Chelsea Street  
146.321.1812

**NEW JERSEY**  
275 South Field Avenue  
at Lincoln Street  
732.218.7386

# IZAKAYA



**Sake Bar Hagi**



Centrally located at Midtown West, Sake Bar Hagi carries a wide variety of sake and shochu at bargain prices. Much seating, outside air & large plasma TV or just spend a quality time with your friends in this happy bar.

**Sake Bar Hagi** *OPEN 7 DAYS 5:30pm-1:00am (Last Order 11:00pm)*  
232 W. 49th St. (bet. 4th & 5th Ave.) | 212-764-6040



**Sake Tasting Set \$15**

Order the sake tasting set at dinner w/ this coupon, & get chopsticks gift!

**Aburiya Kinnosuke**  
213 E 49th St. (bet 2nd & 3rd Ave) 212-467-5454  
Sundays | 10:00-11:00pm | Mon-Fri | 6:00-11:00pm | (Closes - 10:00pm)



**DINNER**  
M - F & Sat / 5:30pm - 11:30pm  
Sun & Holiday / 5:30pm - 11pm



**YAKITORI TORIY'S**  
248 E 52nd St New York, NY 10022 | 212-613-1800  
www.toriysnyc.com



**Sushi Tasting Set \$15**

**JAPANESE CUISINE - TAKE YOUR SUSHI ARIYOSHI**  
810 Broadway (bet 12th & 12th St)  
TEL 212-360-1004 **OPEN 7days**

12:00pm-4:30pm (Mon-Fri)  
8:30pm-12:00am (Mon-Fri) 4:30pm-1:00am (Sat & Sun)  
8:30pm-11:00pm (Sun)

# FOOD is Heart



**Large and small. 1/4 this set up to 90 people. Can be closer for private parties**

**初花 PARK**  
220 7th Avenue (bet. 10th & 11th St) Tel 212-697-7888  
Monday-Friday 11:30am-2:00pm (Sun-Fri) 5:30pm-1:00am (Sat-Sun)

<b>East Village</b>	<b>Shushen Inn</b>	
100 W. 4th St. (at 1st St.)	212-675-1100	212-675-1100
<b>East Village</b>	<b>MINCA</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Harori</b>	
99 W. 4th St. (at 1st St.)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Moose Cafe Zoo</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Old Towne</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Onaka</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Pasta House</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Pizzeria Non</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Saleo Bar Salsica</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Sapporo East</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Satoyama</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Schulich</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>SHENKA</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Soua &amp; Siam</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Sushi Lounge</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Tony's Bar</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Topline</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Umaria</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100
<b>East Village</b>	<b>Village House</b>	
100 E. 10th St. (at Ave. A)	212-675-1100	212-675-1100

[illegible][illegible][illegible]

## FAVORITE JAPANESE RESTAURANT IN UPPER EAST SIDE

Serving a decade and still counting



Delivery  
& Dining  
available

SUSHI HANA, 1501 2nd Ave. [corner of 78th St.] 212-327-0582



## SAKE / WINE BAR & LOUNGE



Asian Tapas & Sushi Rolls Served until 2am • 50+ Great Sake Selections & Wine Bar

SAKE HANA, 265 E 78th St. [bet. 2nd & 3rd Ave.] 212-327-0582



### Business Hours

Tues-Thurs 6-11 pm Sat 5-12 pm  
Fri 6-12:00 pm Sun 5-10 pm

Closed on Mondays

**212-463-8686**

**www.chantonyc.com**

133 7th Avenue South  
(bet. w10 & Charles Sts.)

## January Early Dinner Special \$35

available daily until 7:30pm

choice of one from each of 3 courses

### APPETIZERS

**Tuna Tartare**  
with Italian lettuce Caesar salad

**Tuna Summer Roll**  
spicy sauce

**Tobago**  
stuffed chicken wings, teriyaki sauce  
stuffed Brussels sprouts

**Guacamole Shrimp Salad**  
soy sauce pickled cherry tomatoes

**Crispy Fried Chicken Skin Salad**  
Tojo vinaigrette wasabi dressing

### ENTRÉES

**Sugita-Yaki Black Cod**  
Kinsanji Miso paste

**Empire Sushi Roll**  
five kinds of sea food

**Prime Rack of Lamb**  
Japanese fried potatoes, moromi sauce

**100% Kobe Beef Burger**  
char-grilled bacon and French fries

**Chef's Omakase Sushi**  
5 aigai pieces and 1 roll

### DESSERTS

**Buckwheat Tea Brulee**  
with chocolate ice cream

**Chocolate Fondant**  
green tea ice cream


**Almond Tofu Panna Cotta**  
seasonal fruits and lychee ginger sorbet

**CHANTO**

Japanese Restaurant

[illegible][illegible]

*Pasta*  
**Wafu**  
*Sushi Bar*



141 2nd Avenue NYC 10003 (The back room of Rascal Diner)  
Hours: Apr - Oct: Mon-Sat 11:30-10:00  
212.529.2746

**Every Monday is GYOZA DAY**

Enjoy SHIO RAMEN with GYOZA  
Serving Gyoza 365 days, all year around  
with New Automatic Gyoza Griller!

**Monday Special**  
**Ramen & Gyoza Set**  
Normally \$14 (Shio Ramen \$6.50 + Gyoza \$7.50)  
**\$12**

New York Branch  
140 1st Ave.  
(bet. St. Marks & 1st St)  
212-329-2740  
Japan House Inc.  
www.setago-ysa.com

日本屋





<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Requiem for SAG</b> A requiem for the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 230 W. 46th St. 12-6 PM	<b>Chicago</b> A musical about the life and times of Al Capone. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>SAN JUAN</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>South Africa</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Sandwich</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Yakob's Toys</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>One</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Japanais</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Ali</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Blue Ribbon Salsa</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>CHAMPO</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Nagano</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>Sane</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>JEWEL PAO</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15
<b>Midtown East</b> 1001 Ave of the Stars (at 2nd St.) 12-6 PM	<b>LAN</b> A musical about the life and times of the late actor Sam Golden, who died of AIDS in 1987. The play is a tribute to his life and work. \$15

Parti Village	Locality	
1041 W. 13th St. (Opp. City & 15th Ave.)		\$160/100
213 7th St. SW		
<b>Lower Main</b>	<b>MEDLEY</b>	
627 Terminal St. (Corner & 6th Street)		\$180/100
213 7th St. SW		
<b>Downtown</b>	<b>Blue Ribbon Suite</b>	
1015 Burr St. (Opp. 10th & 11th St.)		\$200/100
1514-16 Burr St.		
<b>Downtown</b>	<b>Doublewide</b>	
715 W. 1st St. (Opp. 1st Ave. & 7th St.)		\$180/100
1015 Burr St.		
<b>Uptown</b>	<b>Monaco</b>	
627 Commercial Ave. (Opp. 10th St. NW)		\$200/100
1015 Burr St.		
<b>West Anchorage</b>	<b>R&amp;B</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>South Island</b>	<b>Franklin</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>\$\$\$\$ \$66 or more</b>		
<b>Upper Main</b>	<b>Annie</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Upper Main</b>	<b>Dee House</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Upper Main</b>	<b>Gary</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Upper Main</b>	<b>Mona</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Upper Main</b>	<b>R&amp;B</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Upper Main</b>	<b>Shantana</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Upper Main</b>	<b>Susan of Glen</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Midtown West</b>	<b>Robin Club</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Midtown West</b>	<b>NOBODY</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Midtown West</b>	<b>Supremacy</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Midtown East</b>	<b>Freddie's</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Midtown East</b>	<b>Ichman's</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Midtown East</b>	<b>Jeanyette</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Midtown East</b>	<b>Karen's Suite</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		
<b>Chet's</b>	<b>MURDER</b>	
1015 Burr St. (Opp. 10th St. NW)		\$180/100
1015 Burr St.		

CHOPSTICKS *Tricks & Trivia*

*Bad Manners – Chopsticks (Never do that!)*

**Name:** \_\_\_\_\_

**Susheel Kumbhar** | Growing food with the flow of the chopsticks

**Freeze Dried:** Pulling dishes towards you using the chopsticks

**Quick check:** Taking food with your chopsticks from another person's chopsticks

**Taskforce Incentive** (Adding incentives into the level of work culture)

### The World's Best Cream Puffs!

Grant 1st Charlotte Strickland & General Endersby 1st Collier Esqrs

beard paper's  
fresh's natural cream quiff



New York Los Angeles Honolulu San Francisco Boston New Jersey

[www.beardpapas.com](http://www.beardpapas.com)

<b>New Village</b>	<b>Udonvokk-sa-so</b>	
78 Avenue (Midtown/Midwest)	1135-4911	Open
<b>Lower Mid</b>	<b>NINJA</b>	
20 Avenue 22 (Midtown E Exit St)	212-633-6555	\$10-15
<b>Lower Mid</b>	<b>NORU</b>	
40 Avenue 10 (Midtown St)	212-713-6000	\$10-15
<b>Lower Mid</b>	<b>NORU NEXT DOOR</b>	
40 Avenue 12 (Midtown E Exit St)	212-713-6000	\$10-15

## KAFE

<b>Upper Mid</b>	<b>Beast Popcorn Upper Mid</b>	
271 Broadway (Midtown St)	212-693-2712	Open
<b>Upper East</b>	<b>Cafe Bakery</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Cafe Zupas Midtown E</b>	
100 27th Ave. (Midtown East)	212-693-2712	Bakery
<b>Midtown East</b>	<b>Cafe Bakery</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>TAPO New York</b>	
100 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>Upper East</b>	<b>Cafe Bakery</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open

<b>West Village</b>	<b>Beast Popcorn W Village</b>	
271 Avenue 10 (Midtown Exit St)	212-693-2712	Open
<b>West Village</b>	<b>Beast Popcorn West Village</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>West Village</b>	<b>Cafe Zupas West Village</b>	
100 27th Ave. (Midtown East)	212-693-2712	Bakery
<b>West Village</b>	<b>Cafe Bakery</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>West Village</b>	<b>Cafe Bakery</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>West Village</b>	<b>Cafe Bakery</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>West Village</b>	<b>Cafe Bakery</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open

## KARAOKE

<b>Upper East</b>	<b>Karaoke</b>	
400 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke</b>	
100 Lexington Ave (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke</b>	
100 Lexington Ave (Midtown Exit St)	212-693-2712	Open

<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open

<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open

<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open

<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open
<b>Midtown East</b>	<b>Karaoke Club</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	Open



### Other Asian Restaurant Guide

100+ Restaurants for Asian Food in NYC

- Japanese
- Korean
- Chinese
- Thai
- Vietnamese
- Indonesian
- Malaysian
- Singaporean
- Philippine
- Burmese
- Laotian
- Cambodian
- Myanmar
- Nepalese
- Pakistani
- Indian
- Sri Lankan
- Bangladeshi
- Nigerian
- Ghanaian
- Sierra Leonean
- Liberian
- Ivorian
- Senegalese
- Gambian
- Mali
- Niger
- Chad
- Sudan
- Ethiopian
- Somali
- Kenyan
- Tanzanian
- Ugandan
- Rwandan
- Burundian
- Congolese
- Zairian
- Angolan
- Namibian
- Botswana
- Swaziland
- Lesotho
- Malawi
- Mozambique
- Zimbabwe
- South African
- Kenyan
- Tanzanian
- Ugandan
- Rwandan
- Burundian
- Congolese
- Zairian
- Angolan
- Namibian
- Botswana
- Swaziland
- Lesotho
- Malawi
- Mozambique
- Zimbabwe
- South African

## \$ \$25 and below

<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15

<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15

<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15

## KOREAN

<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15
<b>Upper East</b>	<b>Human Park</b>	
20 27th Ave. (Midtown Exit St)	212-693-2712	\$10-15









## Grocery & Sake Guide

Notifying 11 of 11 items that have been updated for 2011

### GROCERY

<b>Japanese</b>	<b>JAS Meat 1</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>M&amp;M's &amp; V&amp;V</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>US-Japanese Deli</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Kanagawa &amp; Co. Inc.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Yagami</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Hon A&amp;B</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Washiji</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>CHI'S MARKET</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>JAS Meat 2</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>JAS Meat 3</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>M&amp;M's &amp; V&amp;V</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Sakura Meat</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Pond River Meat</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Sakura Meat, Sells</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Togus Meat</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Togus Meat</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Franklin Market</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Sakura ya</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Azumi Market</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>GARD</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)

<b>US-Japanese Deli</b>	<b>US-Japanese Deli</b>	<b>US-Japanese Deli</b>
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Fuji Mart Corp. Specialty</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Kan San Foods, LLC</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>M&amp;M's Market</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Yagami</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Maeda Japanese Foods</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Shin Nippon Co.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Togus Foods</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>GARD</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Franklin Market, NJ</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Maeda Marketplace</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Ridgewood Fisheries</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Fuji Mart</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>J-Meat</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Cherry Mart</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Kotobachi</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Neosight</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Minda</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Liquor</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Cutlery Wines &amp; Liquors</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Maeda's Wine</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Garden Wine</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Mister Wright</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)

<b>Japanese</b>	<b>Amesbury Wine</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Landmark wine</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Union SO Wine</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>USO Wines</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Asia Wine</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>M&amp;M's</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Woodhouse Wines</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>East Village Wine</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>New York Wine Co.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>September Wines L.S.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Height Choice</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)

<b>Japanese</b>	<b>Smith and Vice</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>SHAG</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Control Bottle U.S.A., Ltd.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Chief Trading Co., Inc.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>JFC International Inc.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Maeda Trading Co.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>MY Mutual Trading Inc.</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)
<b>Japanese</b>	<b>Wine of Japan Import</b>	
100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)	100% Beef (100% Beef) (100% Beef)

# A Happy New Year!

## Authentic & Traditional

Maeda-en, Maeda's selections For True Connoisseurs

A delicious taste of hand-selected premium products available for purchase from our website or by mail. If you're looking for a special gift, we have you covered. Our Specialty Selections are available in a variety of sizes and quantities. Please visit our website for more information on the products.

1-800-MAEDAEN  
www.maeda-en.com

# Morinaga Tofu Puree makes desserts ever so enjoyable with its silky smoothness.

Tea and soy products have both enjoyed a growing popularity over the past few years. Executive chef Tomoko Kato of **Cha-An**, the authentic Japanese teahouse in Manhattan's East Village, creates her original desserts using Morinaga Tofu Puree.

**Its silkiness creates a delicate texture**

**Cha-An's** menu includes small snacks and desserts – and the desserts are what make it such a perfect fusion treat. Executive chef Tomoko Kato has already acknowledged the benefits of soy products both for their flavor and for your health. In fact, she already serves homemade tofu in her teahouse. Provided with Morinaga Tofu Puree, she immediately notices its unique flavor and texture. “I instantly thought of trying this product for Cha-An’s best-seller menu, because I was already confident that it would add a fabulous soft texture. Yet, there’s no soy smell. Why not take advantage of its silkiness and smoothness for desserts?” she says, describing her first encounter with the product.

**Giving layers of flavor to baked dessert**

Morinaga Tofu Puree was already packaged in a way that was perfect for Ms. Kato’s needs. The tofu separates out in the package with the solid settling to the bottom while a clear layer of liquid rises to the top. “I only use the bottom part for my sweets,” she says as she adds it to the dough of her famous pound cake. Once it’s baked, the smooth dough transforms into a moist cake with a mild texture – when you use the fork to cut a piece the fork goes in silky smooth. It creates a harmony of slightly sweetened sponge cake and tangy blueberry as your mouth. It’s not buttery, but it’s not plain either. You may not be able to detect a soy bean taste, but you will notice how Morinaga Tofu Puree adds depth of flavor to this honey pound cake.

**Adding nuance to cold dessert**

Morinaga Tofu Puree adds something special to other popular desserts as well. Few people would expect this smooth texture in ice cream, which is already creamy and soft to start with, yet Ms. Kato uses Morinaga Tofu Puree to add even more smoothness to it and to give it a softer texture, which heavy cream can never achieve. It melts in your mouth as softly as snow, leaving a touch of tofu flavor, especially chosen by Ms. Kato for this ice cream. The nuance added by Morinaga Tofu Puree goes

well with the subtlety of the sake and first makes the ice cream all the more satisfying.

Morinaga Tofu Puree is an innovative product with a clean soy philosophy. It is made from organic soybeans grown in the US. Like Han-Nu Tofu, it contains no preservatives and comes in an aseptic package, which allow you to keep it at room temperature.



Morinaga Nutritionals/Facets, Inc.  
2941 W. 25th St. Suite D102  
Tucson, AZ 85711  
TEL: 303-797-0200  
www.morinaga.com



Tomoko Kato has established Cha-An's extensive menu as executive chef since its opening in 2004. Her broad range of tea helps her create perfect flavors to accompany the best quality Asian fare.

1. It brings the ordinary ice cream... but just a bit in your mouth and you'll taste the difference. The additional flavor of sake is what makes this ice cream so exceptional.

2. The blueberry pound cake achieves its moistness with Morinaga Tofu Puree. When sliced it's a little bit more moist than the cake is in the package.

3. The space has a very soft light that creates a relaxing atmosphere. Tea is enjoyed the best in a dim light.



Cha-An  
230 E. 9th St. New York, NY 10003  
TEL: 212-626-6250



Not all Soy Sauces are created equal.  
**Kikkoman** makes all the difference.



For recipes, visit us at [www.kikkoman-usa.com](http://www.kikkoman-usa.com)



The chef's choice for the  
 great tasting results!



\*Sign and Use here only

**Morinaga Nutritional Foods, Inc.**  
 Established 1985

## ***Tofu Puree — the extraordinary ingredient***



Tofu Puree has a very mild soybean flavor and creamy texture. Tofu Puree is an extraordinary ingredient for use in a variety of products.

### **MORI-NU TOFU**

- Shelf Stable  
 (No Refrigeration Needed)
- All Natural
- No Preservatives
- Aseptically Packed



Visit our website for more information

[www.morinu.com](http://www.morinu.com)

## CONVERSATION WITH SAKE SOMMELIER

## BETTING ON SAKE

Rick Smith and Hiroko Furukawa are risking it all for sake

Almost a year ago, the former *Associate Publisher* of Food & Wine magazine, Rick Smith, and his wife, Hiroko Furukawa, who worked in television, signed the lease on a small space on East Ninth Street with the dream of opening a retail sake store. Finally in December of 2007, **Sakaya** opened, becoming the third, all-sake retail store in the country. Rick and Hiroko about the mission to bring the gospel of sake to New York.

**How did you two get into sake?**

**Rick:** I went to **Jewel** [Bake] when it opened and that was the first time I got close to premium sake. I had been a big wine enthusiast prior to that and I realized that sake had a lot of the characteristics that first attracted me to wine: the aromatics, the great flavors. All of those things were present in sake as well. While still with Food & Wine, I visited **True Sake** in San Francisco and asked Beau Pinot, "How do you get your arms around sake?" He gave me a book [The Sake Handbook by John Gaumnier] and he gave me a bottle of Gionosuyama gyoja, a pilsner and a daiginjo and he said, "Try these three sakes, read this book and get back to me."

**What was the first sake you had that really opened your eyes?**

**Rick:** One we both took an early liking to was a Da-

iroku Daiten Sengyo Hissake from Kochi. I tasted it and just thought, "Wow."

**Hiroko:** It's very dry and easy to drink and it also goes great with food. We'll probably expand what we're selling, but we had to keep our inventory down for now. We're only selling about 85 different sakes.

**Rick:** We had a lot of 150 favorites that we had to narrow down.

**Where does a beginner start with sake?**

**Hiroko:** We've talked about that a lot.

**Rick:** You have to ask the customer about their experience with sake already. If I had to choose one general sake, I'd start someone out on Dassai 50. It's reasonably priced and it's a great example of gyoja sake, premium sake. It's on the light side but has a very delicate flavor and you can drink a lot of it. Some of these sakes are stronger and richer and go better with food, but this one you can enjoy by itself.

**Is there much difference in how Westerners and Japanese approach sake?**

**Rick:** I think Westerners use wine as their benchmark, the characteristics that make a wine attractive to them is what they're consciously or unconsciously seeking in a sake.

**Hiroko:** They want the flavor to be big and bold.

**Rick:** They like it to be very fruit forward and with a long finish.

**Hiroko:** The Japanese prefer the flavor to be quick and clean with a shorter finish.

**Can you tell our readers about the difference between sake and opaque (unfiltered) sake?**

**Rick:** There's more sweetness there. Nigori stands up to the spicier foods.

**Hiroko:** Only foods, Mr. Cheese food, are good with

Nigori. And that food is great with it.

**Rick:** Anything that has some heat to it. I would lean it to white (andale) and some. It's a starting point for people to start learning about sake. It's very trendy right now on the West Coast, especially in LA.

**What do you think of koshu, aged sake?**

**Rick:** We went to a koshu party about six weeks ago at **Mega** where they served 25 koshus that aren't available in this country. The guy who sat next to us has a shop in Tokyo that specializes in koshu. He'd brought one that had been aged in barrels used to make Chateau Margaux. It tastes almost like fine merlot.

**Hiroko:** It's great with heavy food like sakayaki and it goes well with salty flavors like blue cheese.

**Rick:** There's a Kijoshu, aged eight years, that's great poured over ice cream.

**Are you offering anything besides sake?**

**Rick:** We have a small selection of shochu and a gamma gyoja umeshu, which is not super sweet but has a lovely plum flavor.

**Hiroko:** We have barley shochu and shochu made of sugar cane, and sweet potato. We also have an eight-year shochu that's very smooth and easy to drink and a green tea shochu that tastes just like green tea, only with alcohol. We also offer three kinds of wrapping for the bottles that make it a good gift item. We offer an origami bag for three dollars and then there's the furoshiki, which is about \$15, and tissue paper wrapping it no charge.

**Rick:** We'll also be doing sake sampling during the day, and tasting events every week. You can talk all day long about flavor profiles and aromatics but there's nothing like tasting it.

**Sakaya**

324 E. 9th St. (bet. 1st and 2nd Aves.)  
New York, NY 10003  
TEL: 718-750-1816  
www.sakaya.com



# Hana Awaka 花泡香

Brighten your day with a "Sparkling Flower" Sake



## Popular in JAPAN!

Ozaki Mitsu Awaka (Sparkling Flower) is a refreshing sparkling sake. Created by Japanese women who love fresh ideas and delicious foods, it brings alive your taste buds with bursting sweetness and lungy bubbles. It makes a perfect drink for brunch or dessert. Best served chilled for maximum flavor.

100% Water Mitsu Awaka Alcohol 7% Acidity 0.6

Product of Japan

Imported / Distributed by JWC

tel 714-54-8855/8771 www.jwcusa.com

Fax 714-54-8855/8771



## A Shochu Moment with Kyoya

- Miyazaki's Oldest Shochu Distillery -

Vol.4 Kappa no Saso-mizu, the First of Shochu

In Japan, shochu has become a leading segment that outsells sake, but bringing it to America hasn't been a no-brainer. It's not making effort, and the product has got to be unusually excellent before a new category may be built.

We, Vol.4 Kappa no Saso-mizu is fully aware of this that's why "Aiyasaki" oldest existing distillery founded in 1834 sticks to the old way of doing things like small batch production, sourcing the materials at local farms, hand-care materials, hand-picking of the liquid, and so on. Kyoya's shochu is their kind of production and are now proudly brought to America's discerning drinkers.

"Kappa no Saso-mizu" or simply "Kappa" for short is a uniquely bred shochu made from the local fruitfully fragrant aroma. The Kappa's variety of sweet potato is so fit to eat that it is mostly used for shochu production. Distilled under a reduced pressure where less heat is applied and there gives a light feel of shochu whose body is elegant and refined. Together with much standard "Hochucho", you will thoroughly enjoy the diversity of "world class" shochu. *Miya Tetsuo*



### Information

Get your bottle of "Kappa" at Inter Wines and Spirits in Greenwich Village  
399 Lafayette St. at East 4th St. 212.674.7580

**Born**

www.born.co.jp

Imported / Distributed by New York Global Distributors 317-630-6691 / www.nyglobal.com  
Distributed by Spirit Beverage Inc., Inc. 212-664-4964

**Tradition** **Mastery** **Generosity**

**MAIHIME DANCING PRINCESS**

**HABUKE BLEND**  
750ml (25.36 fl.oz.)

**IMPORTED BY**  
Wine of Japan Import, Inc.  
311 West Parkway  
Parsippany, NJ 07054  
TEL 973-435-7443  
FAX 973-435-7443  
www.wineofjapan.com  
info@wineofjapan.com

**HABUKE BLEND**  
750ml

**MAIHIME BLEND**  
750ml





# Nothing like the flavor of sake from good old days



In 2004, Kiyomasa Kawanishi, the owner of **Saku Zaku** restaurant, invited several sake brewers and held an exhibition promoting Japanese sake to locals. "We had a wide selection of sake even before, but that promotion was a great hit," says Mr. Kawanishi. As the number of sake lovers increased, Kiyomasa's **Tokidakeha Jinnai** became one of the most popular kinds of sake at his restaurant.

**Saku Zaku** restaurant is located at the east end of Long Island. It is named after Mr. Kawanishi's favorite tavern of inns called "Koryuwa-ya" in Japanese, located in Shibuya, Tokyo. Unlike the current bustling image of crowded streets and a success of youth pop culture, Shibuya was once an area lined with old-fashioned pubs and taverns. "What I am trying to reflect here is my restaurant is a glimpse of those good old days with comfort food in a Japanese atmosphere," says Mr. Kawanishi, emphasizing his appreciation of old-fashioned gourmet food.

"The same can be said for sake," he continues. "I love the classic type **Chiyomasa's Tokidakeha Jinnai** is one we currently carry at this restaurant. It's one of my favorites because the pleasant flavor is so timeless that it's easy to drink for anyone who wants to try sake for the first time." There are several types of sake these days, such as **Kanba** (fragrant type) and **Sekiba** (light and smooth type), but as he stresses, "there's nothing better than this straight, classic flavor." In fact, **Chiyomasa's Tokidakeha Jinnai** is categorized as **Jamba** (rich type). It is very pleasant and palatable, yet it keeps its original flavor so that you can drink it either as an aperitif or a digestif.

As for food pairings, there are a plethora of dishes to choose from, as if every dish is designed to enjoy with this so-called "Mighty sake." One of the best choices is **Agodashi Tofu** (fried tofu). The consistent flavor from **dashi** sauce is a perfect match to the dry touch of sake. The **Tuna Sandwich** is also an exquisite dish. **Sake** and **sake** are a combination everyone can appreciate, but this particular triangle **sake** with **spicy tuna**, **teriyaki** fishes, and a hint of citrus gives a pungent flavor which goes exceptionally well with the straight and clean taste of sake. Mr. Kawanishi also recommends **Teriyaki Chicken Salad** to go with sake. This all-time favorite dish, consisting of **teriyaki** chicken, **crispy** wonton chips

with ginger dressing, can be a very refreshing appetizer.

**Saku Zaku** restaurant is frequented by major celebrities. "They all like old sake," says Mr. Kawanishi. "We don't take reservations, and we treat all of our guests equally. So no matter how famous they are, all guests have to wait in line to get into the restaurant when it's crowded. Because all guests are treated equally, they choose to hang out here in this cozy and comforting atmosphere with sake and a **tapas-style** menu."



1. Tuna Sandwich is one of the most popular menu items at **Saku Zaku**. It appeals to guests with its unique triangle shape and moderate volume. 2. Agodashi Tofu. Crispy fried tofu in butter sauce along with dashi soup. Light and fluffy tofu in crispy butter melts in your mouth. 3. "Cozy and friendly" are the keywords at the restaurant. The staff will make you feel like you are at home. 4. Mr. Kawanishi, the owner of **Saku Zaku** restaurant. His passion for the food is based on his rich experience of gourmet food.

**Saku Zaku Restaurant**  
688 Montauk Highway, Westcott, NY 11795 | TEL: 516-326-4000

Distributed by JFC International, Inc. TEL: 718-456-8885

千代田酒造株式会社  
**CHIYOMASA BAIYAKU CO., LTD.**

〒684-0004 鳥取県境港市大正町111  
120 Tsubo-machi, Takamatsu-shi, Tokushima, Japan  
TEL: 8679-41-3811 Fax: 8679-41-3815 www.chiyomasa-baiyaku.co.jp

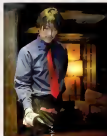


# WORDS FROM THE HEART FOR DASSAI 23

As one of the highest quality sakes in Japan, *Dassai 23* has earned legions of fans since its introduction to the U.S. Here is what they have to say.

## Unlike other daiginjo, Dassai 23 keeps balance of flavor and aroma very well

— Takahiro Okada, *En Japanese Brasserie*



Takahiro Okada: He's served as the beverage manager at *En Japanese Brasserie* since its opening. Prior to that, he worked at several one of the premier sake bars in New York City.

around your nostrils as subtly as a blooming flower and the round flavor spreads in your mouth, and flows smoothly down your throat, leaving a mild aftertaste."

### HIS NEW YORK MISSION

As a sake sommelier, he feels that his mission is to promote Japanese sake in New York. "Because Dassai 23 is not an expensive sake, usually it's sold by the bottle in restaurants and bars. However, we decided to serve it by the glass to make it more accessible to more people. Actually only a few restaurants and bars in New York serve it by the glass or in a decanter," says Mr. Okada. When he explains the brewer's technique and passion to make a better sake, customers get excited to try it. "Our customers already knew something about sake — what's *panama*, what's *daiginjo*, things like that. Thus, when I tell them about the milling rate they become really interested."

### SAKE FOR A SPECIAL OCCASION

"Dassai 23 goes well with authentic Japanese food in general, but I personally prefer foods with a more subtle flavor, like dishes that use Japanese dashi broth as a seasoning," says Mr. Okada. "From our menu for example, I definitely recommend the Hand Made Cold Tofu Tendon Chawan Sausage and Mochi Croquette would also be good paired with this elegant sake." As he mentioned, Dassai 23 is not inexpensive, so he suggests opening the bottle only on a special occasion, what we call,

"Here-to-ah" in Japan. "It's about if a couple of people can share a bottle. Well, more ideally, I like to drink 3 or 4 bottles myself, depending on the circumstance." (laughs)

Interviewed at *En Japanese Brasserie*

435 Hudson St., New York, NY 10014  
TEL: 212-647-9856 / [www.enb.com](http://www.enb.com)

## -Voice from Dassai 23 enthusiasts- APPRECIATING THE SUBTLE UNDERTONES

I tasted Dassai 23 when I first came out in the United States about two years ago when I first tried it. I actually drank like an inch as I do now. I thought I had a very strong taste and was very happy. I tasted sakes very prominently and to be honest, I'm not a big fan of them. Also, since I took a sake class by John Gamble and we compared different types of Daisai, I remember that Dassai 23 did not stand out very much compared to the other sakes. But I feel like my taste has changed so I know more about sake. I must go to organized sake events and it is so interesting to me. Now I understand the subtle undertones of Dassai 23 and I appreciate it. The more sharing to accept the flavor, flavor and I can realize why its milling rate is so high.

— Amanda Berchout



### THE SAKE OPENED HIS EYES

His family runs a liquor store in Japan, so he's been close to sake since he was a child becoming sake savvy at an early age without ever really trying. Takahiro Okada, beverage manager at *En Japanese Brasserie* in the West Village, reveals the shock he felt on learning the milling rate of Dassai 23. "The rate is extremely high. I never imagined rice could be milled that much without becoming cracked." His shock did not stop there. "Generally, daiginjo sake stands out because of its aroma, but Dassai 23 has a perfect balance of flavor and aroma. The aroma rises



Dassai 23 (Daiginjo) Japanese Sake  
Jomaru Daigyo

Made from rice milled down to its core, with only 23% of the original remains. This is the highest degree of milling for commercial sake in the world. It is a sake that is the pinnacle of refined elegance, subtly delicate flavors and aromas.



Open 365 Days a Year!

Coming Up on

**1/1 2008 TUE.**

**OPEN 10AM**

**ETO 千支  
GIVEAWAY**

**First 500  
CUSTOMERS  
(1 per family)**



## Mochi Pounding

**FREE**  
& Freshly Pounded Mochi Samples  
1:00 PM~

**TAKESHI**

**SHISHIMAI**

(Lion Dance)

by Taiko Masala



## Taiko Masala

Drumming Performance

at 9:45 am & 10:30 am (outside the parking lot)

Everyday Shuttle Bus Service  
from Port Authority NY

Schedules & Bus Stop Details: [www.mitsuwanj.com](http://www.mitsuwanj.com)

(Runs every 30 minutes)

on January 31st (Tuesday)



## Japanese-themed Mall in Edgewater, NJ

**Mitsuwa**  
MARKETPLACE

595 RIVER ROAD EDGEWATER NJ 07020

TEL: 201-941-9113

FAX: 201-941-5437

[newjersey@mitsuwa.com](mailto:newjersey@mitsuwa.com)

**OPEN EVERYDAY  
365 DAYS A YEAR  
[www.mitsuwanj.com](http://www.mitsuwanj.com)**

**SUN. - FRI. 9:30AM-8:00PM  
SAT. 9:30AM-9:00PM**

**FOOD COURT LAST ORDER  
SUN.-FRI. 7:00PM SAT. 8:00PM**

### Specialty Stores:

Car Accessory Shop, Real Estate,  
Travel Agency, Japanese Toy Shops,  
Bookstore, Cosmetics, Drug Store,  
Tea Store, Japanese Tableware store, etc.  
Store Hours Vary check our website

**NOW HIRING**

Clothing and Home Appliances Closed Sundays.  
Alcohol Beverages' Sale starts after 1 pm on Sundays.  
Jergen County's New Laws.

## FOCUS • SCHOOL

# KYOKUSHIN OPENS ITS KARATE ARMS TOWARDS YOUNGSTERS

**K**yokushin Karate, renowned as one of the most aggressive forms of Martial Arts, is always looking to the future. Deeply rooted in the true spirit of a fighter, Kyokushin aims for a much higher goal of a peaceful world.

Right in the middle of Manhattan, vigorous runs of "GSM" are echoing at the NY head quarters of Kyokushin Karate. Kyokushin Karate was founded in Japan by the legendary *Master Gima* in 1964. It emphasizes "full-contact" fighting and practicality. In the words of the founder, "The heart of our Karate is real fighting. There can be no proof without real fighting. Without proof there is no trust. Without trust there is no respect." The director of Kyokushin's International Department, *Katsuhiko Gomi* says, "As the world rapidly changes, we accommodate ourselves to new situations. We welcome change. After all, the heart and technique of our karate will never change." That's why he is currently more focused on propagating Kyokushin among the young generation.

Sunday morning at 10AM, the dojo is filled with 15 young kids ages 4 to 12, boys and girls, Asians and non-Asians alike. Kids sit and line up quietly. *Andrew Tetsuya Kamei, 7*, is posing them as a one-day-try-out student. He has been learning Shaolin Style Kung Fu but never Kyokushin. "I am not afraid of it at all. I am rather excited," tells Andrew before the lesson.

Under the rigid instruction of *Master Gomi*, the kids spend the first 15 minutes in strenuous stretching. "In Kyokushin, we put importance on basic muscle training. This is our uniqueness and it will be very helpful as a daily exercise for those who pursue other sports. Net golf or baseball," says *Master Gomi*. Andrew occasionally glancing at his mother *Akiko*, seems a bit perplexed by unusual movement, but it is not long before he becomes able to follow other kids.

When the lesson progresses and the practice of *karate*, or sparring begins, the excitement of the kids is heightened. Some kids demonstrate amazing high roundhouse kicks. Andrew tries his highest and strongest kick against the junior instructor *Master Gomi*, encourages full-contact-fighting, only in a proper manner, such as the foot-on-side angle of 90 degrees when you kick. "The more you train, the stronger you become. At the same time you become a pacifist. The real fighter is the one who seeks peace."

After one hour of a focused lesson, Andrew came back to his mother, saying "It was fun. I have never punched the opponent in Shaolin but I did today. It made me feel strong." His mother *Akiko* says, "I was so impressed to see the instructors are extremely trained and trustworthy. I would be happy to send my son for Karate lessons here." The kids so busy playing Nintendo Karate Games should come to the Kyokushin Dojo in New York City. You will certainly find the real joy and meaning of fighting.

Reported by Helen Nakamura  
Photo by Louis Chen

## Kyokushin Karate New York

284 Fifth Ave., 2nd FL. (at 30th St.)  
New York, NY 10001  
TEL: 212-547-3304  
[www.kyokushinkarate.com](http://www.kyokushinkarate.com)

Hours: Mon, Wed, Thurs 8:00pm-10:00pm  
Tue, Thu, Sat 6:00pm-8:00pm  
Sun 5:45pm-8pm

Kyokushin Karate New York offers both kids class (beginners, advanced) and adults classes (beginners, advanced, top training, kata, and light techniques) as well as team training.

\*Call for more detailed class schedule.  
\*The class schedule at Karate Dojo (at New York Center) is every nonpublic holiday (and) First Lie Day vary. Call for details.



1. "GSM" Andrew Tetsuya Kamei (Kamei) runs motion for Kyokushin with his first try-out lesson.
2. After full-time of basic training, young students are impressed by full-contact sparring with the experienced teachers.
3. Kids sit up straight to end one-hour training.
4. In the adult class, the black belt holder shows the beautiful low-ops of the High Roundhouse Kick.

## FOCUS • SCHOOL

# TOGEI: FINDING PEACE AND POTTERY IN MIDTOWN

**A**s anyone who lives in New York City knows, the city can be stressful at times. Finding a source of calm and relaxation is a vital part of city survival, and I recently discovered a tranquil refuge nestled just three flights up from the hustle and bustle of midtown Manhattan.

New York Toget Kyoshitsu, located at 5 W. 30th St., is a pottery studio run by Ms. Mika Nishimura with the help of her daughter, Lisa. Ms. Nishimura trained as a sculptor in Japan and, encouraged by her late husband, began working in ceramics. Mr. Nishimura was formerly in the restaurant business and started making his own dishes to save money. In 1994, he opened the New York Toget Kyoshitsu, one of the few pottery studios in the city with a distinctly Japanese style.

When I entered the studio, Ms. Nishimura and Lisa immediately put me at ease. The studio is a long yet calm and clean workshop, with other students sitting at the pottery wheels or glazing their pieces in the back. Ms. Nishimura operates the studio both as a school and a workshop; the truly dedicated can rent small rooms within the studio and have 24-hour access to the space.

Lisa, my kind and informative instructor for the day, has studied pottery both in New York and Japan (her early pottery experience included making chopstick rests for her father's restaurant). I signed up for the taiken (trial) course, which includes an introduction to basic Japanese pottery techniques and the creation of a hand-built cup and plate (Lisa began by demonstrating *kobaneri*, a traditional Japanese method of kneading clay). She made me feel better about my inept fumbling when she told me that, in Japan, apprentices usually spend three years becoming proficient at *kobaneri*. We looked at various examples of cups and plates, and I drew some sketches for my own pieces. Lisa explained that the studio—and Japanese pottery in gen-

eral—emphasizes everyday use and the feel of the object. She encouraged me to put some character into my cup, to give it personality as well as functionality. I worked under Lisa's watchful eye and was grateful for her helpful advice as my cup and plate began to take shape. I had to leave the pieces to be fired in the kiln—I'm already looking forward to returning to the studio to glaze them.

Many of the studio's members have artistic backgrounds—some are architects and interior designers who want to make their own objects—and some are people just looking for an escape from the pressures of everyday life. One fellow student, a former museum curator originally from Japan, revealed that she had always wanted to study Japanese pottery and never guessed that she would be able to do it in New York. Now she regularly visits for relaxation, saying, "When I come here and make something, I feel really peaceful."

I, too, can honestly say that by the end of my several hours of instruction and communion with the clay, I left with a greater sense of calm. And soon I will have a unique cup and plate as well!

Reported by Kate Williamson  
Photoby Laura Chen

## New York Toget Kyoshitsu

5 West 30th St., 3rd floor  
(bet. 5th & 6th Avenue)  
New York, NY 10001  
Tel: 212.258-1771  
[www.nytoget.com](http://www.nytoget.com)

### Classes

Taiken (Basic Building): 4 lessons for \$245  
Kobaneri (Wheel Throwing): 4 lessons for \$430  
One-day intensive: \$25

\*All classes are arranged by appointment.

\*There is a one-time \$50 entrance fee for the classes and open studio access. No credit cards accepted.



1. Ms. Nishimura drawing on the surface glazes available (although the glazes are not Japanese, she told me that a Japanese aesthetic informs the colors that students choose to buy and create)

2. My first attempt at taiken

3. Trying to turn out my cup

4. Ms. Nishimura (left), Lisa (right) and I displaying our creations







Midtown West	Young Adults Associates
300 W 34th St, 4th Fl, New York, NY 10018	345 6440
Midtown West	NY Associates & Hubs
240 W 23rd St, 4th Fl, New York, NY 10011	212 512 1100
Midtown West	Wilson Medical Group
170 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Midtown West	Cheer Chee
170 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Midtown West	David L. Yang
141 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Midtown West	Any Nations Center
170 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Midtown West	Academy Center
170 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Midtown West	4th Street Medical
170 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Chelsea	Yoshiko Kameyama
200 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
East Village	Solo Natural Health
100 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Lower East	Alternative Therapy
100 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100
Greenwich	Chin Kai
100 W 23rd St, 3rd Fl, New York, NY 10011	212 255 1100

[illegible][illegible][illegible]

# Sell Us Your Books!

The largest recycling bookstore in Midtown

Get a \$100 Cash Award when you sell 100 or more books in good condition. Limit 1 award per customer. Please see our website for details.

**BOOK-OFF**

14 E 42nd St (between Madison & 5th)  
New York, NY 10018  
Tel: 212-692-1912

<b>Lower MI</b>	<b>Island</b>	
10000 Ave. 2nd Greening Avenue 72088-4444	<b>Ty</b>	
<b>Lower MI</b>	<b>Book</b>	
1 SunCamel Ave. Ann Arbor MI 48106 73428-0000	<b>Book</b>	
<b>Lower MI</b>	<b>Kanawha Bookshelves</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Book</b>	
<b>Lower MI</b>	<b>Digital Hugs &amp; Inc.</b>	
1400 West 10th Street, Grand Rapids 49504-1000	<b>Image</b>	

## TRADITIONAL

<b>Midwest</b>	<b>Minnesota</b>	
800 Hwy 101 Ste 101 72400-0000	<b>Cookery</b>	<b>Image</b>
<b>Midwest</b>	<b>Provinces Pianos</b>	
1 Light Oak Dr. 4800 West Ave. #12 72400-0000	<b>Piano</b>	<b>Image</b>
<b>Midwest</b>	<b>Winkoo New York</b>	
10000 Ave. 2nd Greening Avenue 72088-4444	<b>Image</b>	
<b>Midwest</b>	<b>KYTORA</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Book</b>	

<b>Upper MI</b>	<b>Macintosh WAJIMA</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Services</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	

<b>Upper MI</b>	<b>ITEYA SOHO</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	

<b>Upper MI</b>	<b>Upper MI Services</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	

<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Upper MI</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	

<b>Other</b>	<b>Terry May</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	
<b>Other</b>	<b>Books</b>	
2000 Hudson Circle Dr. West Nyack 10994-0002	<b>Image</b>	

**Great Gifts from Mother Nature**

[www.junebees.com](http://www.junebees.com)

Natural Skincare  
Organic Diet  
Anti-Aging Health Care

June Bees, Inc. 1-800-567-0514

**Meet Your Desired Partner**

An online matchmaking service designed to find a partner for those who seek a serious and committed worldwide relationship

Start-up Campaign! Now offering a FREE 1 month membership!

[www.momomomom.com](http://www.momomomom.com)

**OFFERING YOU BEAUTY OF JAPAN WITH A SPECIAL TOUCH FROM KYOTO**

**KIKEYA SOHO NEW YORK**

484 Gramercy Street, New York, NY 10013  
phone: 212-218-7566  
<http://www.kikeya.com>

**BLOOM NEW YORK**

212 370-0660  
WWW.BLOOM.CO.JP



LANGUAGE

Client	Team	Department
ABC W 123 St (Ref: 123 456 789)		
DEF ABC 987		

## TRADITIONAL

28 Kanyika (near Lilongwe) (Zimbabwe) 270-429-0875	Outgoing
---	----------

## MARTIAL ARTS

2017 10-Apr (at 20:45 LT)  
DOI:10.1002/2017GL074000

© 2006 The Authors  
Journal compilation © 2006 Blackwell Publishing Ltd

OTHER

781-424-0589

惠州丰源有限公司

**CHANGE YOUR LIFE,  
BECOME A CHAMPION**



## event \* entertainment \* leisure

## Exhibition

Through December 30

Degas and the Art of Japane

Reading Public Museum

The works of Edgar Degas were deeply influenced by Japanese art, yet surprisingly, there has never been an exhibit now devoted to this fascinating subject, until now. This will be the first such event to bring together a variety of pictures and sculptures by Degas with an illuminating selection of Japanese objects. This exhibition will feature over sixty works by Degas and some of the most beautiful Japanese prints owned by Degas himself.

**Location:** 300 Museum Ave., Reading, PA 19601

**Info:** 486-271-8232, or [www.readingpublicmuseum.org](http://www.readingpublicmuseum.org)

Through January 8

Men of Culture—From Noh to Butoh by Hiroshi Tojo

amuse Performing Arts, Past and Present

The New York Public Library for Performing Arts (Peters Library)

A unique presentation introducing two of Japan's most outstanding performing arts, Noh and Butoh. This artform and contemporary type of photographic work accentuates the conventional quality of Noh and Butoh: strong power of concentration and subtle yet profound aesthetics of performance, with each and every move reflecting something visible transcending the body. 50 brand new themed photographic images of artist, Hiro Tojo will be shown for the first time in an exhibition format (world premiere) concurrently serving as a film introduction to 2007 New York Butoh Festival.

**Location:** 42 Lincoln Center Plaza, New York, NY 10023

**Info:** 212-470-1638

[www.nypl.org/lincolncenter/nypl/lin](http://www.nypl.org/lincolncenter/nypl/lin), or [www.mnhn.com](http://www.mnhn.com)

January 9 to 26

Art of Ryōma—Ryōma's World War II the 100th Anniversary of Ryōma's Birth and Evolution

NY Cox Gallery

The New Year Special Exhibition Japane on Ryōma's Birth

War (Gyomura 1910), famous for its sophisticated design, high level of creativity and superb techniques. It features Chieko Taniuchi, Tetsuo Sugane, and others. Opening reception held on January 11th from 5pm to 7:30pm.

**Location:** 30 W 23rd St., #1004 New York, NY 10011

**Info:** 212-279-1747, or [www.ryoma.com](http://www.ryoma.com)

Through January 13

Making a Vision: Japanese Contemporary Artists in New York

Japan Society Gallery

To celebrate the strong and historic cultural links between Japan and New York, Japan Society presents this large-scale group exhibition featuring the work of 33 contemporary Japanese artists who call New York City home, including Yoko Ono, Shigeo Fukuda, Karel Appel, Yukio Kikuchi, and Ryoji Kikuchi. The show comprises a broad range of media—from painting and sculpture to video and photography—and covers diverse age groups, identities, experiences, and styles that will show the breadth and depth of contemporary Japanese art as developed, practiced, and presented in New York.

**Location:** 333 Ave 4th St., New York, NY 10017

**Info:** 212-439-9151

Through January 13

Plants of Japan in Illustrated Books and Prints

The New York Botanical Garden

Explore beautiful Japan-related images and text from the renowned collections of the Tuckwell 1. Herb Library, including botanical illustrations, hand-colored maps, early woodblock prints, and survey catalogs.

**Location:** The New York Botanical Garden, Garden and Library Building at 200th Street

**Info:** 212-439-9151

**Info:** 212-439-9151, or [www.nybg.org/exhibitions/plg](http://www.nybg.org/exhibitions/plg)

Through January 31

Tobiyaki Pottery at Tobi's Restaurant

Tobi City and Tobiyaki Association

Tobiyaki pottery has been produced in Iwate prefecture, southwestern part of Japan for over 210 years. The distinctive characteristic of Tobiyaki pottery lies in the single-edge blue patterns, infused into the thick, white porcelain ware. A creative exhibition produced by Rieko Kobayashi.

be held in the Japanese restaurant, Tobi's, in Midtown Manhattan. The concept of this exhibition is "Tobiyaki in Life." Tobiyaki reflects all plans served to their customers with Tobiyaki. This is a rare opportunity to eat food with Tobiyaki pottery.

**Location:** Tobi's Restaurant

300 E. 43rd St., New York, NY 10017



## Performance

January 11 to 14

Contemporary Dance Showcase: Phase 2: Japan + East Asia

Japan Society

The Annual Contemporary Dance Showcase, continuing to offer the most outstanding cutting-edge dance, responds to present a broader range from Japan and East Asian countries for the first time. Featured artists and companies from Japan include Mikotozuka, founded by Mikotozuka, Kengo, led by Yukio Kikuchi, and Kikuchi Japanese Ballet, Yumi Miyagi Inc. This showcase will also feature the first time solo work by Yumi Miyagi from Seoul and the performing Taniwa company, SunShine Dance Theatre.

**Location:** 333 Ave 4th St., New York, NY 10017

**Info:** 212-439-9151, or [www.japansociety.org](http://www.japansociety.org)

## January 12

Happily: New Sounds of Japan

Axe Society co-presented with the Japan Foundation. Two exciting new integrations of Japanese traditional music have taken the contemporary music scene. *World*, a quartet with Akira Kikugi on koto (lute) and kagura (Japanese traditional dance), Shunsuke Kamei on bar (flute), Taro Ono on Taiga's shamisen (plucked lute) and Fae (flute), and Shingo Ikegami on koto (lute), breathe new life into the traditional folk arts of Japan. The Gato and Obama duo consist of Yuhiko Gato on koto (lute) and Yuhiko Obama on shamisen (flute). Both groups is extending the vocabulary of these traditional forms to such new generations of music fans.

**Courtesy:** *Axe Society and Museum, Audubon, 725 Park Ave., New York, NY 10021*

**Info:** 212-627-4321, or <http://www.axesociety.org/ny/happily.html>

## January 20

Japanese Classical Dance in New Year's Eve

Kinomoto Kotohiko

Kinomoto Kotohiko & Co. will perform Japanese Classical Dance and Music at the Annual New Year Eve organized by Nakayama Gakuen. The program includes "Warrior Maiden" music ensemble with vocal, shamisen, and koto, and "Chrysanthemum" dance and music ensemble with koto.

**Courtesy:** *Japanese Performing and Family Center*

146 Street J

201 East 146 St., New York, NY 10002

**Info:** 212-709-0802 **Time:** 8pm-10pm (New Year Eve)  
1.50pm-2.50pm (performance)

Lecture/Forum/  
Film/Festival

## January 25

Sake Seminar: The Elements of Sake

Axe Society

The Elements of Sake is a fun, informative and sexy way to dive into the world of premium sake. Trusting Sullivan shares his knowledge and passion and guide you through every step of the sake production process to show you how master brewers go from rice and water to what the Japanese call "the drink of the gods." Then, demystifying the various sake classifications to help you find the brews that fit your taste and your budget. Finally, the delicious sake tastings will help you evaluate and enjoy the ever-expanding variety

of sales that are becoming available.

**Courtesy:** 201 Lefferts St., 3rd floor 40-52 New York, NY 10003

**Info:** 212-424-7501**Time:** 6:30pm-8:30pm **Ticket:** \$95

<http://www.axesociety.org/ny/sake-the-elements-of-sake>

## January 26 &amp; 27

Sumi-e Evening

World Street F

Introduce yourself to Sumi-e or "black ink" Japanese painting. Learn the basic strokes for the "five gardeners"—bamboo, willow, orchid, plum and chrysanthemum—images. Improve your overall watercolor skills while immersing you self in this ancient art form. Casual artists may adopt these gestures into their glass technique.

**Courtesy:** 205 Lefferts Ave., New York, NY 10028

**Info:** 212-415-1800 or [www.flypig.org](http://www.flypig.org)

## January 26

Red Handkerchief (Kaban-hankachi)

Japan Society

A classic landmark for both superstar Yajima Mehma and director Masaoji Red Handkerchief ultimately defines Kaban-hankachi Capardant's "mood action" aesthetic. The third-highest grossing Japanese film of 1954 Red Handkerchief signaled a new, more adult phase in Japanese cinema, as which he played troubled, conflicted characters. In this "mood action" thriller big shot cap Mehma finally sheds a

witness during a drug investigation, and moves to the country to forget his limited past. Years later, he returns to Tokyo to unravel the truth about the involved case and his dusty vengeance. Now reunited to the woman he loves.

**Courtesy:** 223 East 42nd St., New York, NY 10017 **Info:** 212-775-1228



©1954  
Universal  
Columbia

## January 28

Hudius and Ravens: Kasegami Japan's Fictions of Services Market

Japan Society

## Event Feature The Salon Series Turns Ten

## January 27

Terri M. C. Institute

431 W. 13th St., 4A New York, NY 10011

**Info:** [Salon@terri.com](mailto:Salon@terri.com)**Info:** 212-470-0212 [www.thesalonseries.com](http://www.thesalonseries.com)

Japan's performing arts are as deep as its history, steeped in tradition and completely fascinating to watch: with every movement telling a story. Suchyo Ito and Company is a prime example of this dedication to performance, as this dance company heads into its 10th annual year of offering the Salon Series. For those with an interest in the performing arts of Japan, the Salon Series has been offering people a workshop of sorts that includes a lecture demonstration and performance by choreographer and arts educator Suchyo Ito and various guests who present a selection of Japanese traditional dances such as Noh, Kabuki, and Okinawan.

On January 27, the Salon Series will present Poetry and Dance: Court Poetry and Dance, which will highlight *Hokoku*, a style of poetry popular between the 11th-13th centuries in Japan that is better known today as *Hai* poetry, and the vehicle for many *haikai* plays. One

*Waka* play "Eguchi," that is based on the legendary *waka* poet Saejo, and his work, will be talked about while a *koto* performance of "Shogun Saejo" *Dango* in the *Akuma* *Dango* will be performed. With the theme of poetry and dance being the focus of this year's performance series, come celebrate Saejo to and Company's 10th Anniversary at the Terri Cultural Institute in New York City while learning about the words and dance traditions of the Far East.



The Tokyo Stock Exchange is the second largest stock exchange market in the world by monetary volume, second only to the NYSE. What is the role of Japan's largest capital market in the global financial services industry? What are the current trends in Japanese financial products and markets? How are global financial services firms expanding in Japan? A panel of experts discuss the challenges and opportunities presented in the financial services market in Japan and the unique impacts of doing business with Japanese corporations around the globe.

**Location:** J2J East 109 St., New York, NY 10017

**Register online—[JapanCityNetworking.com](http://JapanCityNetworking.com) or online  
Info only: [kenji@j2j.com](mailto:kenji@j2j.com) or 212-775-1207**

#### January 22 to 25

**Japanese Metal Inlay Techniques** with Susan Rocco

**School Street Y**

Construct a simple pendant and learn about the technique of metal inlay. Work with color by combining traditional Japanese metals such as shibubaki (black) and shibubaki (gray) with gold, silver, bronze, lacquer or copper, and learn how the application of various patterns affects the alloy. Susan Rocco is best known for her stunning metal inlaid jewelry and has received a National Endowment for the Arts award, a Craftsman's Fellowship and the prestigious Dr. Herbert Hoffmann Award.

**Location:** 1295 Lexington Ave., New York, NY 10017

**Info:** 212-435-5288 or [www.kjy.org](http://www.kjy.org)

## Events

#### December 22

**Sake & Shochu Tasting Dinner**

**Chambers Restaurant**

Chambers, a modern Japanese restaurant in the West Village, will have sake & shochu tasting with gourmet buffet at 180 5 Ave. and 5 shochu will be served accompanying Chef Kiyohiko Shinkai's exquisite dishes, featuring fresh seasonal items.

**Location:** 123 Seventh Avenue South, New York, NY 10014

**Time:** 7:30pm-10:00pm

**Info:** 212-432-8888 [www.chambers.com](http://www.chambers.com)

#### December 21

**"Joyce E. New Year's Eve Charming Services"**

**New York Buddhist Church**

Japanese traditional style New Year's Eve celebration. Rev. T. Kenjiro Nakagaki will recite a sutra followed by meditation, Charming message, and Gong ceremony. Refreshments will be served.

**Location:** New York Buddhist Church

122 Riverside St., New York, NY 10005

**Time:** 7pm-10pm **Info:** 212-478-2895

**Free SS-Minister**

#### December 30

**"Shinto New Year's Festivity" — 30th Anniversary and previous year —** followed by The Grand Purification Ceremony

**International Shinto Foundation**

The Shinto's traditional ritual called The Grand Purification Ceremony will take place on the last day of December. It is offered in Shinto to expel the impurity that is piled up in our bodies in our daily life and necessary to welcome the New Year lively. The purification ceremony will start after the lecture at 7 pm, followed by a small complimentary reception. During the ceremony, the paper dolls will be used to transfer your impurity into them and burned for exorcism.

**Location:** Aoki Studio, 203 8th Ave., New York, NY 10011

**Time:** 4 pm-7 pm **Free. Voluntary donation**

**Info:** [www.shinto.org](http://www.shinto.org) or [info@shinto.org](mailto:info@shinto.org)



#### December 30

**Consumers Appreciation Party on New Year's Eve**

**Korean ginseng Taro**

Boonagoda Taro Modern Japanese Sake restaurant is at New York City will have a Consumers Appreciation Party on New Year's Eve. They set a fabulous food station with sushi, yakitori, hot pot, food, dessert, etc. With a live DJ spinning, you can get up and dance all night to welcome 2008.

**Location:** 119 East 59th St., Jersey City 07310

**Free. 10pm-**

**Free for customers who dine before 10pm, \$30 for after after 10pm.**

#### January 1

**"Garden of" New Year's Day Service & Hot Luck New Year Party**

**New York Buddhist Church**

Japanese traditional style New Year's Day celebration. Rev. T. Kenjiro Nakagaki will recite sutra followed by meditation, Charming message, and New Year's brush writing.

**Location:** New York Buddhist Church

122 Riverside St., New York, NY 10005

**Time:** 7pm-10pm **Info:** 212-478-2895 **Free SS-Minister**

#### January 1

**Hoto nochi**

**International Shinto Foundation**

Hoto nochi is a traditional Japanese custom, visiting a shrine on New Year's Day. It will open for those who want to do Hoto nochi on New Year's Day from 10pm to 2pm.

from 10pm to 1pm, and on the 3rd day from 10pm to 1pm.

**Location:** 203 W 12th St. 10014 **Free. Info:** 212-432-8888

**Info:** [www.shinto.org](http://www.shinto.org)

#### January 20

**Open a Chanko Theater**

**Chanko Restaurant**

Open on Jan 20 will perform at Chanko, a modern Japanese restaurant in the West Village. Chef Kiyohiko Shinkai designs a pre-fixe menu specifically for this event.

**Location:** 123 Seventh Avenue South, New York, NY 10014

**Time:** 7pm-

**Free. Live shows 10pm-11pm \$35**

**Info:** 212-432-8888 [www.chanko.com](http://www.chanko.com)

#### January 21

**Sake Tasting Dinner**

**Chambers Restaurant**

Chambers restaurant will have sake tasting with gourmet buffet. Chef Kiyohiko Shinkai will serve exquisite dishes pairing with selected sake.

**Location:** 123 Seventh Avenue South, New York, NY 10014

**Info:** 212-432-8888 [www.chambers.com](http://www.chambers.com)

## Happenings

### NEW YEAR CELEBRATION EVENTS AT JAPANESE MARKET

**Mitsue's Marketplace**

You can enjoy outdoor!

New Year events from Japan while you shop Mitsue's Marketplace in Japantown, NJ will have lots of New Year's celebration goods.

The first 500 customers on New Year's Day will receive a free rice container, that is a lucky sign of the year 2008 in Japan. While you are waiting for the store opening on New Year's Day, you can enjoy Japanese drum performance by Taiko Musicals at 9:45AM and 10:30AM. The highlight of the event is traditional style "Mochi Taki" pounding rice and making rice cake, at 1PM. Mochi-taki (rice cake) makes the celebration events even more exciting.

Mitsue's is open until 9PM the 28th - 30th and 31st on New Year's Day. It opens at 10AM on New Year's Day.

Mitsue's Shuttle Bus from NJ Port Authority will run on a holiday schedule from December 28th - January 1st.

The time and location of performances might be changed due to weather conditions.

**Location:** 233 New Rd., Japantown, NJ 07033

**Info:** 201-991-8123



## BEAUTY &amp; RELAXATION TREATMENTS AT SPECIAL PRICES

## Moonflower Spa

Specializing in progressive treatments and customized service, Moonflower Spa in Midtown Manhattan, offers holistic special treatments at discounted prices in January. The discount services include Moonflower signature facial & 1 hour body massage at \$100 (Reg. \$160), Collagen Facial & 1 hour body massage at \$140 (Reg. \$190), Pore clearing facial with peel & 30 minute body massage at \$160 (Reg. \$215), Mineralized rejuvenant & 30 minute body massage at \$90 (Reg. \$140), and Aromatherapy facial & 1 hour hot oil body massage at \$180 (Reg. \$240).

**Location:** F.E. Hottel, 3rd Fl. (bet. Madison & 34th Ave.)

**New York, NY 10017**

**Tel:** 212-462-6727 [www.moonflowerspa.com](http://www.moonflowerspa.com)



## GET A PAIR OF CHOPSTICKS BY ORDERING SAKÉ TASTING SET

## Abanyu Kenosuke

Authentic Japanese bistrotists (home style charcoal grill restaurant) Abanyu Kenosuke offers a five pack of chopsticks when you order the sake tasting set (3 glasses of sake at \$15) at dinner, exclusively for *Chopsticks New York* readers. The original chopsticks: made of wood with a touch of Japanese decoration, are limited to 20 pairs; the offer will finish when the products run out. Don't forget to bring *Chopsticks New York* to receive this special offer!

**Location:** 212 E. 43rd St. (bet. 2nd & 3rd Ave.) New York, NY 10017  
**Tel:** 212-697-6434

## MUSE "My Ray" ECO-FRIENDLY SHOPPING CAMPAIGN

## MUSE

My Ray



Newly opened Japanese conceptual general store, MUSE, starts MUSE "My Ray" campaign. This campaign represents the philosophy of MUSE, which is dedicated to reducing waste and conserving resources. Whenever customer's shop with MUSE "My Ray" (50¢ refund of paper and/or plastic bag, they stamp customer's receipt as to recognize

the customer as a "My Ray" shopper. When the "My Ray" shopper collects thirty stamps, he/she will receive a gift: Also, when the "My Ray" shopper makes a purchase at MUSE "My Ray" Shopping Nights, he/she will receive a 15% discount. This special night will be held quarterly starting in January 2008.

**Location:** 435 Broadway (bet. World & Grand St.)

**New York, NY 10013**

**Website:** [www.muse-ny.com](http://www.muse-ny.com)

## THE GOTHAM SOCIETY GIVES CALENDAR 2008 NOW ON SALE

## The Gotham Society



©Karyn Twiggart

12 exquisite portraits by renowned photographer Karyn Twiggart is now on sale for \$20. Large black and white photographs of Michael Ronsavio, David Laubly, Christopher Lee, Kenneth Cole, Carl Hering, Jean-Georges Vongerichten, Nori Sugie, David Myers, Francis Ford Coppola, Helene Segara, Julian Nicodemi, Christian Abau, Eric Ripert and Daniel Barenboim along with their comments about cooking, grace this inspiring 12" x 9" calendar. A portion of the proceeds from the sale of this calendar will support the programs and services of The Gotham Society.



## Toyota Chairman Sees Local Interaction as the Path Toward Global Success

Fuji-Glo, the chairman of Toyota Motor Corporation, gave a business lecture "Toyota Chairman Sees Local Interaction as the Path Toward Global Success" at Japan Society on November 16th. He shares many of the experiences he had during his 6-year tenure in Kentucky and discusses how this period of his career shaped his vision for the future of Toyota and for U.S.-Japan trade relations.

Fuji-Glo became a president of Toyota Motor Manufacturing Kentucky in 1985, three years after opening its first wholly owned U.S. automobile manufacturing facility in Kentucky. In the speech he explained how he first struggled to bridge the business culture gap with his American workforce and ultimately gained respect and appreciation not only for his American colleagues, but also local people and local society. He has emphasized how they reduced

its pollution, got its [www.gokanetsu.org](http://www.gokanetsu.org) or [www.kanetsu.org](http://www.kanetsu.org) or visit [www.shimada.com](http://www.shimada.com) or [www.kanetsu.org](http://www.kanetsu.org)

## SPECIAL PACKAGE OF BODY MASSAGE &amp; FACIAL IN WINTER

## Suzanne Spica

During the winter holiday season, the cold weather is severe to the human body. Loosening up the stiffened body by massage is something you can give yourself as a gift. Suzanne Spica in Chelsea, Manhattan, offers 2 special packages, combining massage treatments and facial beauty treatments at discounted prices through the end of January. Two discounted services are: 1 hour massage (Swedish or Deep Tissue) combined with 1 hour Collagen Facial at \$120 (Reg. \$150), and 1 hour Lava Stone (Hot Stone) massage combined with 1 hour Deep Pore Cleansing Facial at \$120 (Reg. \$150).

**Location:** 13 W 19th St. (bet. 5th & 6th Ave.) New York, NY 10011

**Tel:** 212-255-1344

## MEET JAPANESE HAIR DESIGNER AT SCANDINAVIAN HOUSE

## Yukio Hori

The Japanese hair designer, Yukio, will attend the Holiday show at Scandinavian House through January 26th. He has featured his hair and pony, which usually available only in Harajuku, New York, will be sold during the show.

**Location:** 127 West Ave. (bet. 27th & 28th St.) New York, NY 10014

**New York, NY 10014**  
**www.yukio.com**



# JAPAN IS A WINTER WONDERLAND

Even in the era of global warming, Japan still enjoys the distinctive four seasons, and winter still thrives as the time for conventional winter sports. The Japanese archipelago has a long mountain range just like a backbone of the long main island. Located on the volcanic Pacific Rim, this mountain range receives perfect climate for winter sports. Chilly wind from Siberia guarantees excellent quality of snow from Hokkaido, the northern island, to the central mountain region on Honshu, the main island of the archipelago. Japan has hosted two Winter Olympic Games in the past in Sapporo in 1972 and in Nagano in 1998. This gives the top snow quality and the landscapes that are perfect for the high-level winter vacation for everybody.

While a growing number of Japanese travel to overseas for new winter sports experience, more and more foreign visitors come to Japanese ski resorts in recent years, looking for new winter vacation destinations. In particular, the recent wave of Australian vacationers to the Japanese ski resorts has made the Japanese ski mountains easier and more Western-friendly.

For those who are looking for something more than

snow boarding and skiing, Japan is the place to go. The snow quality and the level of ski runs are both world-class quality, and après ski would be much more unique and interesting with Japanese beer, volcanic hot springs, centuries-old culture in local towns and authentic Japanese food. Despite the small size of the country, Japan is surprisingly diverse in culture from region to region, and each ski village has its own food and hot springs.

Thank goodness that Japan is a small country. Ski resorts are very accessible from most of the major cities. Only a few hour ride on the world famous bullet train from Tokyo takes you to major ski regions such as Nagano, Niigata and Tohoku. Japan offers unique winter vacation experience with excellent snow and unique Japanese culture that embraces both old and new traditions.

## ANAGANO

Nagano has a nice cozy urban area where there are plenty of historic and cultural landmarks as well as modern Japanese culture experience. With very accessible ski areas from the city center, Nagano

is proud that their resorts combine the civilization and the unique deep nature and wildlife, and that attracts visitors from in and out of the country.

Located in central Honshu, the main island of Japan, Nagano is very accessible from Tokyo, Nagoya and Osaka by the world famous bullet train. Within Nagano, transportation and resort facilities were developed to the world-class for the Winter Olympics, and the mountains are perfectly located for winter sports. Among scattered natural hot spring spots, Igakura-dani Yatsu Kawa (Igaka-dani wild monkey park) is famous for Japanese monkeys taking hot bath just like humans.

## HAKUBA

Among several ski resorts, Hakuba is the one of the challenging ski areas for Alpine skiing and the magnificent view of the mountain ranges. Hakuba is fully equipped with facilities and programs for beginners and expert skiers, snowboarders and families. The mountain averages 10 feet of dry snow every winter. Their wide ski resorts have over 3,500 feet vertical elevation, plenty of chair lifts and 6 restaurants and cafes, and attract beginners to advanced skiers every season.

[www.hakuba-nagano.gate/index.htm](http://www.hakuba-nagano.gate/index.htm)

## SHIGA-KOGEN

Another major ski resort in Nagano is Shiga-Kogen, one of the largest ski resorts in the country. Within the 21 base villages, the 66 chair lifts and shuttle buses connect multiple mountains. The resort opens eight chair lifts for night skiing, maximizing your winter vacation. Just like in Hakuba, the snow is dry and powdery, and this large resort has a rich variety of ski runs.

[www.shigakogen-ski.com](http://www.shigakogen-ski.com)

## AKKOKAIDO

Getting tired of the crowds on the main island? Take a quick domestic flight from Tokyo to Sapporo, the capital of Hokkaido. Hokkaido is the northern most island of the Japanese archipelago, just 200 miles off Siberia, Russia. The geography is reminiscent of





the Midwest of the United States rather than busy winding streets and neon lights, and you would be surprised by the magnificent landscapes. Hokkaido is an outdoor lover's paradise all year around, and once they receive the first snow in the country, the mountains turn into the best ski resort in the country. In recent years, this outdoor activity environment attracts a rapidly growing number of foreign vacationers from the Western countries. Accordingly, it is fair to say that Hokkaido is Japan's most friendly ski resort to the Westerners.

#### NUSUTSU

Nusutzu has been awarded as "Best Small Resort" in the *Best Skiing & Snowboarding Guide 2008* in internationally respected *l'Esprit de magazine*. The award was selected upon the votes by winter sports writers and actual visitors from overseas. The award was given to Nusutzu for its plentiful amount and great quality of powder snow that last throughout the season and dining scenes and accommodation quality. In particular, Nusutzu is highly valued by the Westerners for varieties of après ski activities and local experience.

[www.nusutzu.co.jp](http://www.nusutzu.co.jp)

#### NIHONDA

Nihonda is one of the most popular ski resorts in the country for the view of Mount Futar, which is shaped just like the famous Mount Fuji. Wide open terrain with fabulous deep snow keeps attracting many skiers, and in recent years, a growing number of Australian vacationers are on the slope. Therefore, part of Nihonda's resort development has been facilitating outdoor service in English as well as Western style restaurants and bars. Nihonda should be quite comfortable even only in English.

<http://www.nihonda-jp/guide/index.html>

#### FURANO

Furano is located in the center of Hokkaido. With amazing scenery of the rolling hills and rich nature, Furano Resort also offers activities other than skiing such as dog sledding, snow mobile rides and local festivals. Connected by shuttle bus services, there are several local and cultural destinations as is accessible that appeals to so much racing.

[www.furanoski.com](http://www.furanoski.com)

—Hon.Akemi Marketing Specialist at the New York Office of INTO



© Hokkaido Association Ski Area



	The Mountain			Trails			Longest Trail	Lifts
	Summit	Base	Vertical Drop	Beginner	Intermediate	Advanced		
Hokkaido	4,007.00	1,053.00	2,954.00	30%	40%	30%	4.8 miles	126
Shiga-Kogen	2,967.00	4,209.00	3,144.00	32%	37%	13%	2.5 miles	31
Furano	2,088.00	800.00	2,100.00	12%	40%	30%	2.6 miles	12
Nihonda	4,254.00	544.25	3,710.00	43%	40%	30%	3.5 miles	38
Nusutzu	3,271.00	1,376.00	1,895.00	43%	42%	30%	2.2 miles	18



Japan National Tourist Organization  
New York Office

One Rockefeller Plaza, Suite 1250, New York, NY 10020  
Tel: 212 757-6442 [www.japantravelinfo.com](http://www.japantravelinfo.com)

## SKI TOURS TO JAPAN IN 2008 ARE AVAILABLE MORE THAN EVER!

New and more ski vacation products are now available from multiple travel agents in the United States.

**HOKKAIDO SKI TOURS** offers a comprehensive ski tour to Hokkaido for both individual and group trips. After the season the destination in Hokkaido, you can extend your trip to Tokyo and Kyoto. Take advantage of this specific week to have your trip from January 5 to 15, 2008. For details, go to [www.hokkaido.com/~hokkaido/ski/tour/2008-01-15/index.html](http://www.hokkaido.com/~hokkaido/ski/tour/2008-01-15/index.html).

**JTB USA, Inc.** (Japan Travel Bureau USA, Inc.) offers ski tours to Nihonda, Hokkaido, the Northern Island of Japan. One of the global Japanese travel agencies provides afford-

able prices for the winter vacation tours to the most popular resort in Hokkaido, Nihonda. The package starts from \$499 (based on two persons in double occupancy). The trip is available from the maximum of two months. For details, see [www.jtb.com/content/html/engpage/01\\_1.html](http://www.jtb.com/content/html/engpage/01_1.html).

**JR EAST**, the major national railway company from Japan also offers ski packages to accessible destinations from the greater Tokyo area. With just a little over an hour ride on the bullet train, there is a really fabulous view of the mountains and the resorts are very family-oriented. The convenience of the destinations such as Tsukuba and Maebashi is a tremendous attraction for urban dwellers weekend getaway in the snow.



## BEST SEAFOOD FOR PASTA

Pasta is one of the most popular menus, and **Pasta Wifu** introduces a new pasta style. As its name implies, their pasta dishes are wifu – the Japanese style, which cherishes the best of each ingredient and quality of food. Using generous amounts of seasonal vegetables and fresh seafood, each dish has authentic Italian pasta accompanied by unique, yet glamorous, Japanese ingredients.

In order to create the greatest fusion menu from French, Italian and Japanese cuisines, fresh seafood ingredients are crucial. **Azuma Foods'** products meet exactly what **Pasta Wifu** looks for. With their special refrigeration methods, the highest level of freshness is preserved until the products are prepared in the kitchen, and textures, colors and flavors are still remained. In addition, **Azuma Foods'** large varieties of seafood ingredients also give chefs seasonal menu ideas. Taking advantage of all of what **Azuma Foods** provides to cooking, **Pasta Wifu** proudly serves luxurious seafood dishes, which takes superior Italian, French and Japanese flavors into a new fusion style.



Using the high quality seafood ingredients of **Azuma Foods**, chef John Lee applies his creativity to produce the luxurious Italian and Japanese fusion dishes.

Mr. Lee proudly introduces the Japanese method for the surprisingly tasty Japanese-Italian pasta dish. He uses shredded bonito aka katsu-bushi, which is a very basic ingredient for Japanese cuisine. "The broth is almost the same as the soup for Japanese noodles such as udon and soba," he explains. Very carefully flavored fish-based broth brings the best taste of pasta, seafood, vegetables and sauce. For such delicate luxurious flavor from the basic seasons of the dish, **Azuma Foods'** high quality brings out the best flavor of both Japanese and Italian cooking.

The large variety of **Azuma Foods'** seafood product makes seasonal menu such as sea food grill so easy. Along with the superior quality of Italian ingredients, **Azuma Foods'** seafood is even more enjoyable and satisfactory, giving you the seasonal flavor that is highly respected in Japanese culinary world. The beautiful presentation is also realized with



Rainbow Pasta is served with **Azuma Foods'** signature product tobiko in all colors – orange, green, black, white, and yellow.

natural fresh color of high-quality seafood, another benefit from **Azuma Foods'** products.

**Pasta Wifu** is located at 141 1st Avenue (between East 8th and 9th Streets). Phone 212-529-2346.



Winter is the best season for sea food grill, and **Azuma Foods'** sea food grill are very rich yet crispness accompanies well from the sautéed outside layer. Chef Lee adds a touch of French taste dressing made of saffron, balsamic sauce.



Expand your cooking and presentation horizon!  
To learn more about Azuma and their extensive website,  
visit [azumafoods.com](http://www.azumafoods.com) or call their friendly sales representative  
inside homeland office at (204) 332-1112

**Azuma Foods International Inc., USA**  
c/o Mr. & Mrs. Lee Sun-Il 101 St. Hubert St. N1Y1Y1

washLÉT.



**TOTO**  
www.totousa.com